AUBURN
COOK BOOK

PUBLISHED BY
THE GRACE CARSON CIRCLE
OF THE
AUBURN BAPTIST CHURCH
1923

[illegible]
1 can crushed pineapple
1/2 cup sug
1/2
1 egg the whole egg
juice 1/2 lemon
beat well and cook
till thick add half
gelatine to this while hot
1 cup of cream whipped
sweeten to taste and
add gelatine to this
heaping teaspoon of
gelatine 1/4 cup cold water
[illegible] to add this gelatine
in 2 cups [illegible]
till it [illegible] then set
that in hot water till
it melts then put half
of this in the first mixture
and the other in the [illegible]

as his request - He calls it his bed side
table & he has to read every night before
he goes to sleep! He's really too cute
Does' just as he's seen Jim & me do.
So he & I have just finished 2 readings
f the "3 little Pigs" & I just refused
t tackle it the 3rd time. I believe

Adrian Stough

BDT
5

Aug. 1923

AUBURN

COOK BOOK

PUBLISHED BY

The Grace Carson Circle

OF THE

Auburn Baptist Church

1923

The ladies of the Grace Carson Circle wish to express their appreciation for the co-operation and loyal support of those who subscribed the adverment department of this book. We earnestly request that all readers of the Auburn Cook Book consult the list of advertisers before making their purchases

DINE AT

THE SHIKOKU TEA SHOP

"The Home of Delicious Meals"

A Typical Sunday Menu 75c

Oyster Cocktail
Creamed Sweet Potato
Baked Chicken with Dressing
Creamed Cheese on Wafers
Hot Rolls
Tomato Jelly Cheese Straws
Apricot Ice
Coffee

Regular Board $27.00. We Cater to all Special and Fraternal Functions

Table d'hote and a la carte service

MUSIC

Cocktails

OYSTER COCKTAIL

8 small raw oysters
1 tablespoonful tomato catsup
1/2 tablespoonful vinegar or lemon juice
2 drops tobasco
Salt
1 teaspoonful celery, finely chopped
1/2 tablespoonful Worcestershire sauce

Mix ingredients, chill thoroughly and serve in cocktail glasses or cases made from green peppers placed on a bed of ice.

Mrs. D. J. Burleson.

FRUIT COCKTAIL

Remove pulp from grapefruit, and mix with shredded pineapple, bananas cut in slices and slices cut in quarters, and strawberries cut in halves, using half as much pineapple and banana as grape fruit, and allowing four strawberries to each serve. There should be two cups with fruit. Chill thoroughly, serve in cocktail glasses and garnish with candied cherries.

Mrs. J. T. Williamson.

FRUIT COCKTAIL

6 oranges
3 grapefruits
1 small can pineapple
1 small bottle of Marachino cherries
1 1/2 cups sugar

Cut oranges, pineapple and grapefruit in small pieces. Mix well with sugar and stand on ice for several hours before serving. Cut cherries into small pieces and sprinkle all over tops of cocktails.

Mrs. Robert Miles.

MINT COCKTAIL

1 can sliced pineapple
3 oranges
1/2 pound after dinner mints

Cut pineapple into small cubes, remove the pulp off oranges from the dividing membrane and cut into small pieces. Break mints into tiny pieces and mix with the fruit one hour before serving, setting away in cold place. Serve in sherbet glasses, covered with crushed ice and powdered sugar.

Mrs. E. D. Stivers.

Cherry-Ellington Auto Co.
DEALERS
DODGE BROTHERS MOTOR CAR
PHONE 138 OPELIKA, ALA.

Soups

CELERY SOUP

1 pint diced celery
1 pint boiling water
2 teaspoonfuls salt (level)
1 salt teaspoonful pepper (level unless very strong)
1 pint milk
1/8 pound butter
1 tablespoonful flour (level)

After letting celery stand till crisp in cold water, drain and cover with boiling water, boil briskly for 20 minutes, add salt and pepper. Meanwhile make cream sauce of milk, flour, and butter. Pour into the celery and let boil one-half minute. Serve immediately with crisp crackers.

MRS. LEONORA M. TICHNOR.

CREAM OF CELERY SOUP

3 cups milk	2 tablespoonsful butter
1 quart celery, chopped fine	1 slice onion
2 tablespoonsful flour	1 blade mace

Boil celery 45 minutes in a quart of water. Boil mace, onion and milk together. Mash celery in the water and add to hot milk. Melt butter, stir in flour and add to soup. Season with salt and pepper. Strain and serve immediately, adding 1 cup of whipped cream after soup is in the tureen.

MRS. S. J. MARION.

BEEF SOUP

Soup-bone

1/2 cup uncooked rice	1 can tomatoes
1 medium-sized onion	1 teaspoonful celery seed
1 large Irish potato	Salt

Wipe the soup-bone, salt it liberally, place in kettle, cover with cold water, and cook over slow fire. When it has cooked 1 1/2 or 2 hours, skim, add rice, sliced onion, sliced potato and celery seed. In 45 minutes remove the soup-bone and add tomatoes to soup. Let simmer for 10 minutes and serve.

MRS. K. G. BAKER.

PHI OMEGA PHI NOODLES

3 egg yolks	3 cups flour

Beat yolks until thick, add flour while beating until mixture gets thick enough to knead with the hands. Roll out thin and let sit until dried out, about 3 hours. Cut into strips, boil until soft. Eat with gravy or bake after boiling with a little butter.

Summers-Cooper Co.
EVERYTHING FOR THE HOME
FURNITURE **HARDWARE**
WE DELIVER IN AUBURN OPELIKA, ALABAMA

VEGETABLE SOUP

1 medium sized soup-bone 1 gallon cold water
1/2 can of corn, or three ears
1/2 can of tomatoes or three fresh ones
1 onion, 1/4 cup of rice, or 1/2 cup macaroni
1 small can okra, good brand 1 bunch of soup greens
Salt and pepper to taste

Put soup-bone in cold water, bring slowly to boil and simmer, not boil. Add the greens and seasonings and any other vegetables that need long cooking. One hour before serving add other vegetables and simmer till ready to serve. Rice should be added early in the making, while potatoes need only an hour's cooking. Any vegetables you have on hand may be used instead of soup greens. Mrs. J. H. Drake.

CREAM OF TOMATO SOUP

1 pint can of tomatoes
1 slice of onion 4 tablespoonsful butter
Salt and pepper 4 tablespoonfuls flour
3/4 teaspoonful soda 1 quart milk

Boil tomatoes and onion 20 minutes and strain. Melt butter, blend with flour, gradually add the milk, stirring constantly till it boils. Add soda to the strained tomatoes, mix well and add to the hot milk or white sauce. Keep hot, but do not allow to boil any more or it will curdle.

Mrs. J. H. Drake.

BOUILLON

1 medium soup-bone (beef) 3 pounds lean beef meat
2 carrots, 2 stalks of celery, 1 small onion, 1 teaspoonful black pepper corns, 3 quarts cold water

Dice half the meat and sear till brown in fry pan. Add this to the cold water, with the bone and the other meat which has been diced in one inch pieces. Let stand 30 minutes, bring to boil slowly. Skim well and let simmer 3 hours. Add vegetables and cook 1 hour longer. Strain and cool. Remove fat, clear, reheat and serve in bouillon cup with thin slice of lemon. Serve with bread sticks, toast or crackers.

Mrs. J. H. Drake.

CHICKEN BROTH

Use legs, wings and second joints of a good sized foul. Crack the bones and gash the meat in several places, put into boiler with one quart cold water and 1/2 teaspoonful of salt; cover and simmer slowly for one hour; add 2 tablespoonsful of rice and continue to simmer for one hour longer; strain and serve either hot or cold. Mrs. J. R. Edwards.

H. F. HALL
LOW PRICES FAIR DEALINGS
IN DRY GOODS AND SHOES
OPELIKA, ALABAMA

CREAM OF TOMATO SOUP

1/2 can tomatoes	1/3 cup butter
2 teaspoonsful sugar	1 slice onion
1/4 teaspoonful soda	4 tablespoonsful flour
1 quart milk	1 teaspoonful salt

1/8 teaspoonful pepper

Scald milk with onion. Remove onion. Thicken milk with flour diluted with cold water until thin enough to pour, being careful that the mixture is free from lumps; cook twenty minutes, stirring constantly at first. Cook tomatoes with sugar fifteen minutes, add soda and rub through a sieve; combine mixtures, and strain into tureen over butter, salt, and pepper. Mrs. M. A. Barnes.

Fish

OYSTER FRITTERS

Drain through a coarse sieve the juice of a cup of oysters. Make a stiff batter of 1 tablespoonful flour and 1 egg. Salt and pepper to taste; with a little sweet milk, add juice and fry in hot lard. Serve hot in a covered dish. Nice for tea or breakfast. Mrs. B. H. Myrick.

FRIED OYSTERS

Wash and drain one pint of oysters. Salt and pepper. Sift 1/2 cup flour; beat up one egg; roll very fine about one dozen crackers. Dredge each oyster with flour, dip in beaten egg, and then dredge with cracker crumbs. Fry in deep fat.

Mrs. T. A. Sims.

OYSTER STEW

1 quart fresh oysters picked over and thoroughly washed, 1 pint cream, 2 quarts fresh sweet milk. Put milk and cream in boiler large enough to hold one gallon. Let come to a boil slowly, add oysters and simmer gently for 15 or 20 minutes. Do not add salt and pepper until ready to serve as black pepper discolors the stew. Serve hot with crisp crackers. Butter may be substituted for the cream or a spoonful may be added with the cream if liked very rich.

Mrs. J. R. Edwards.

BAKED FISH

Take five pound snapper, salt well and place in roaster. Make sauce of 1/2 cup vinegar and 1/2 cup catsup. Add 1 cup water and bake until brown, basting frequently.

Mrs. J. C. Moore.

FREER'S VARIETY STORE
8th STREET, OPELIKA, ALA.
IF YOU NEED SOMETHING IN THE LINE OF COOKING
UTENSILS OR CROCKERY, GO TO FREER'S
WHAT YOU GET AT FREER'S IS GOOD

FISH CHOWDER (CANNED FISH)

Fry four or five thin slices of bacon on the bottom of a pot, and remove bacon. Into the hot grease, slice an onion, and brown. Then put in a layer of Irish potatoes, cut into small pieces; over this sprinkle a layer of cannned tuna fish or salmon, then a layer of chipped ham or bacon, another layer of potatoes, another of fish, and so on until the fish is used up. Season with salt, black pepper, and cayenne. Pour in water until nearly covered and stew until potatoes are done.

MRS. CECIL YARBROUGH.

BAKED SALMON

To one can of salmon add 1 cup of boiled rice, one onion chopped fine, 1/2 cup of tomato catsup, 2 tablespoonsful of bacon drippings, two eggs, and salt and pepper to taste. Bake this in moderate oven for 30 minutes.

MRS. LOFTON INGRAM.

SCALLOPED OYSTERS

Wash two dozen oysters. Cover bottom of baking dish with cracker crumbs, then put a layer of oysters. Sprinkle with salt, pepper, bits of butter, a little finely chopped celery, a few drops of Worcester Sauce and Tobasco. Cover with cracker crumbs, then another layer of oysters, with cracker crumbs on top. Pour in milk to almost cover and bake until the top is a light brown. MOLLIE HOLLIFIELD.

MOCK LOBSTER

1/2 can salmon, 3 eggs, 3 little onions fried in butter, 2 tomatoes. Add tomatoes to onion, butter and salmon; then scramble in eggs. Season to taste. MRS. E. S. WINTERS.

BAKED FISH

Place the fish in a baking pan, sprinkle thickly with butter, cracker crumbs, tomatoes (canned or fresh), salt and pepper to taste. Add sufficient water to cook it tender. Let it remain in oven long enough for gravy to brown. Serve with sliced lemon or tomato sauce and parsley if desired.

MRS. E. E. BINFORD.

MOCK BRAINS

4 eggs
2 cups cooked oatmeal
Dash of pepper
1/2 teaspoonful salt
1/3 cup milk

Mash cold cooked oatmeal with a fork. Add eggs, milk, salt and pepper. Mix thoroughly and fry as scrambled eggs.

MRS. BERGTHOLD.

Barnes & Whittelsey
CLOTHING, SHOES AND MEN'S FURNISHINGS
OPELIKA, ALABAMA

MOCK BRAIN

1 tablespoonful cooked oatmeal to 3 eggs scrambled. Season to taste.

MRS. E. S. WINTERS.

SALMON LOAF

1 can salmon
1 cup bread crumbs
1 cup cold rice or grits
1 egg
1/2 cup milk
1/2 teaspoonful salt
Dash of pepper

Soak cold cereal and bread crumbs in milk. Add salmon after pouring off liquid, egg, and seasoning. Mix well; shape into loaf. Lay a strip of bacon across top and bake in moderate oven for 40 minutes.

MRS. BERGTHOLD.

Meats

FIRELESS COOKER ROAST BEEF

Any preferred cut. Brown quickly on both sides over a hot fire. In the cooker vessel have one cup water; into this cut one small onion, one stalk of celery, and one sweet pepper. Season with salt and black pepper. Into this put the browned roast and let cook on the stove about 15 minutes, after which place in cooker with one well heated disk at bottom and one on top. Fasten well and let remain at least two hours. Much longer if the beef seems tough. When done thicken gravy.

MRS. J. J. WILMORE.

PLATTERED BIRDS

1 pound round steak of beef or veal
Bacon
3/4 cupful rice fll
1 cupful dried bread crumbs
1 cupful hot water
Seasonings

Order the steak cut very thin and then pound to make as thin as possible; cut in pieces about 2 1/2 inches by 5 inches. Pour the hot water over the bread crumbs, let stand until they are soft; season well with salt, pepper, sage, thyme, and if desired, minced onion. Spread this dressing on strips of meat. Roll, and around each meat roll, put a piece of bacon and fasten with a tooth-pick. Fry the "Birds" until the bacon is crisp and well browned, put in roaster, adding all the drippings and a little water. Bake until tender, about one hour. Cook 3/4 cupful of rice in boiling water until tender; when done drain and season with salt, pepper, and a little celery salt. Place rice on a platter, arrange birds on top of rice, pour gravy made from meat juice over all, and garnish with parsley. A hot tomato sauce may be poured over the rice and meat for variety.

MRS. ROBERT MILES.

The National Bank of Opelika

CAPITAL AND SURPLUS $150,000.00
DEPOSITS OVER 500,000.00
4% PAID ON SAVING ACCOUNTS

President M. M. McCALL
Vice-President L. M. TRAWICK
Cashier C. W. STEWART

Drink

Coca-Cola

IN BOTTLES

OPELIKA COCC-COLA BOTTLING CO.

OPELIKA, ALA.

BROILED CHICKEN

24 hours before using, dress a small frying-size chicken. Split up the back. Just before cooking, season well, rubbing in salt and pepper. Have frying pan hot; put in one tablespoonful wesson oil. Add chicken, skin down, cover with lid weighted down by iron. When nearly brown, turn chicken, put butter on it, cover and weight again. Turn and butter other side. After chicken is brown, decrease the heat. Pour in very little at a time, about 1/2 cup of hot water and steam until chicken is perfectly tender. After taking chicken up, for gravy, add thin flour paste and milk to taste.

Mrs. T. A. Sims.

ROAST LOIN OF PORK

Wipe pork with a damp cloth, put into pan in very hot oven for 20 minutes, or until well browned. Add 1 teaspoonful salt, 1/8 teaspoonful pepper, 1/2 cup cold water. Roast slowly. To gravy add 1 teaspoonful flour mixed with cold water; season and boil until thick.

Mrs. McLain.

BEEF STEAK PIE

2 pounds of round steak
2 large onions sliced
Salt and pepper to taste
2 level tablespoonsful flour
2 level tablespoonsful butter

Crust—

1 cup flour
2 tablespoonsful lard
1 tablespoonful butter
2 teaspoonsful baking powder
1/2 teaspoonful salt
1/2 cup sweet milk

Cut steak into squares, cover with boiling water and add sliced onions; cook until tender, add seasoning and remove meat into bowl. Cream butter and flour and add to gravy; pour over meat.

Mix crust to make soft dough, roll out an inch thick and place over top of meat and gravy and bake in hot oven.

Mrs. J. T. Lee.

HAM CAKES

1 teacupful ham, chopped fine
1/2 teacupful mashed Irish potatoes
2 good sized onions, chopped fine
1 egg
1 level teaspoonful baking powder

Mix all ingredients well, shape to suit fancy, roll in bread crumbs and fry in deep fat. Sufficient for 8 croquettes.

Mrs. O. A. Hunter.

Hopson Grocery Co.
TRY OMEGA FLOUR
PHONE 197 OPELIKA, ALA.

SAUSAGE

To 20 pounds of meat add:
10 level tablespoonsful of salt 8 level tablespoonsful of sage
6 level tablespoonsful of black pepper
4 level tablespoonsful of sugar
2 level tablespoonsful of red pepper MRS. T. O. WRIGHT.

ONE DISH DINNER

2 pounds round steak, cut thin, 1/3 package of spaghetti, 1 can tomatoes, 1 onion, Spanish or Bermuda. Cut steak into service pieces and put in large casserole with water to cover well. Put cover on casserole and cook slowly in moderate oven about 1 1/2 hours. Remove from oven, season well; slice onion thin and cover meat; add spaghetti that has been boiled until tender in salted water; add one can tomatoes just as emptied from can (after they have stood open an hour). Season with salt and pepper and two tablespoonsful of sugar on the whole tomatoes. Add more water if neccessary, cover and return to oven. Cook slowly another hour and a half, or until meat is very tender. Excellent for fireless cooker. If used for following day, re-heat with cover on casserole in slow oven. MRS. ZEBULON JUDD.

WALNUT ROAST

2 eggs beaten light 2 scant cups milk
1 1/2 cups toasted bread crumbs
1 cup ground walnut or pecan meats
1 teaspoonful grated onion 1 teaspoonful salt

Add milk to beaten eggs, stir in bread crumbs and let soak 20 minutes. Add nuts, put through meat grinder, and seasonings. Pour into buttered and floured individual bread pan and bake 30 minutes in moderate oven. Serve with tomato or other preferred sauce. MRS. JOHN A. CALLAN.

CHICKEN LOAF

Take the left-overs from a baked or boiled chicken and run through a food chopper. To two cups of chicken add 1 cup of bread crumbs, 2 eggs, 1/2 cup sweet milk, and salt and pepper to taste. Make this mixture out into a loaf and bake in moderate oven for 45 minutes. MRS. LOFTON INGRAM.

BEEF LOAF

2 pounds ground steak 1 teaspoonful pepper
8 large crackers (rolled fine) 1/2 teaspoonful sage
2 teaspoonsful salt 1 egg
Lump butter size of egg

Add sweet milk to moisten; pack in a baking dish and bake 1 hour. MRS. EMMA HUNT.

Boone & Norris Garage
REPAIR AND TOP WORK
OPELIKA, ALABAMA

PRESSED CHICKEN

1 hen boiled tender. Separate white meat from dark and run through meat chopper. 4 boiled eggs. Separate whites from yellows, putting yellows with dark meat, and whites with white meat. Celery seed to taste. Use cooked salad dressing, mixing white and dark meat with eggs. 2 tablespoonsful Knox gelatin. Fix in layers, one dark layer, one white layer, etc. Mold in loaf dish. Keep on ice till served, and serve on lettuce leaf, with or without mayonnaise.

Mrs. J. K. Newell.

PATTIES

2 cups cold chopped meat (any fresh meat)
2 cups bread crumbs 1 cup sweet milk
Lump of butter size of walnut 1 egg

Stir meat, crumbs, milk and butter together over the fire for about ten minutes. Add egg, salt and pepper to season, and drop in greased muffin rings and brown in oven.

Mrs. L. F. Whitaker.

BAKED HASH

Grind the meat left from roast. In the bottom of a baking dish place a layer of the meat, then layer of thinly sliced onions, a layer of bread crumbs, each layer seasoned with salt, pepper and butter. Fill the dish in this way as full as desired, making the last layer of bread crumbs with bits of butter. Pour over this stock or water, enough to moisten well. Put in oven and bake to a nice brown.

Mrs. E. V. Caldwell.

SPICED ROUND OF BEEF

A round weighing 25 pounds. Take three ounces of salt petre, 1 ounce of cloves, 1/2 ounce of all spice, a large nutmeg, a quart of salt, and a quart of molasses (or one pint of molasses and one pound of sugar mixed). 1 tablespoonful of black pepper. Beat all fine. Take bone out and rub it well with this mixture on both sides and all around. Put it in a cheap water bucket, or a tub just large enough to hold the beef. Rub all the spices and juice left on top of the beef. Rub it well with a mixture every day for two weeks. At the end of that time wash it, fill the hole where the bone was with a piece of beef fat that must be kept, tie it with a string of old rags to keep it round and compact. Lay it in a pan and stew four hours.

Mrs. E. V. Caldwell.

Henry Menkov & Co.
DRY GOODS, SHOES, CLOTHING, READY-TO-WEAR
HOUSE-FURNISHING
MAIL ORDERS APPRECIATED OPELIKA, ALABAMA

MEAT SAUCE

1 lemon
1 cup sugar
1 cup Worcester sauce
1 cup catsup
1 cup vinegar
1 teaspoonful dry mustard

Mix well, and cook with meat an hour before serving. Enough for 6 pound roast. MRS. ERCEL FRIEL.

DRESSING FOR CHICKEN

3 eggs (well beaten)
1 teaspoonful soda, or more if milk is real sour
1 teaspoonful salt
1 onion
2 cups buttermilk
2 cups flour
2 cups meal

Beat eggs; add milk, soda and salt. Gradually beat in sifted meal and flour, then add chopped onion. Put in baker and cook nearly done. Remove from oven and add 1 to 2 cups chicken stock. Let brown and serve with chicken baked.

MRS. F. P. WHATELY.

CHICKEN CROQUETTES

1 pint finely chopped chicken
Little onion and parsley mixed with chicken
2 tablespoonsful tomato sauce
Pinch of salt and pepper
4 eggs boiled hard
Butter size of egg
1/2 cup milk or 1 raw egg

Mold in wine glass. Roll in beaten egg and cracker dust. Fry in deep vessel in hot lard. MISS MARY BOSTICK.

BREADED PORK CHOPS WITH TOMATO SAUCE

8 chops; dip in milk; then roll in fine bread crumbs and fry slowly until thoroughly done and brown on both sides. Sauce: cook together 30 minutes, 1 pint tomatoes, 2 onions, 1 sweet pepper, 2 pimentos; add pepper and salt to taste. Run through collandar; turn into chop gravy and thicken.

MRS. BAUGHMAN.

CHESTNUT DRESSING FOR FOWLS

Hull and boil one pound of nuts until tender; peal off brown skin; add one cupful of fine bread or cracker crumbs, a little chopped celery, or a half teaspoonful of celery seeds; season with salt and pepper; stuff the fowl, leaving room for the dressing to swell. MRS. W. S. DAY.

CHICKEN A LA KING

1 boiled hen, cut in cubes, with skin removed
2 green peppers
2 pimentos
Yolks of 3 eggs
1/2 can of mushrooms
3 cups of milk

Melt a little butter in sauce-pan; add chicken, mushrooms, cut in halves, green peppers, and pimentoes cut in very small

N. B. JONES
EXIDE BATTERIES
STUDEBAKER AUTOMOBILES
STUDEBAKER SERVICE
BATTERY SERVICE STATION
PHONE 540
OPELIKA, ALA.

pieces. When hot, add milk and let the whole come to a boil. Season to taste with salt and cayenne pepper; add yolk of eggs well beaten, and last of all, thicken with 1 tablespoonful of corn starch mixed with a little water. This will serve 8 or 10 people. MRS. SPRIGHT DOWELL.

CHICKEN AND RICE, SOUTHERN STYLE

Prepare a chicken as for a fricassee. Put it in a kettle and add a tablespoonful of salt, a sliced onion, a bit of bay leaf, a teaspoonful of paprika and half a teaspoonful of pepper. Cover the chicken with boiling water and let it simmer until it begins to get tender. At this point begin to cook the rice. In a sauce pan melt three tablespoonsful of butter or chicken fat and in it cook a sliced onion and a half a green pepper, shredded, until the onion is a delicate brown. Next add two cups of tomatoes, and when the mixture boils put in one cup of raw rice. Allow this mixture to simmer and as it thickens, keep adding stock from the kettle in which the chicken has been cooking. When the rice is done, season with salt, pepper and paprika. As soon as the rice is cooking, remove the pieces of chicken from the stock. In another sauce pan brown a sliced onion and the other half of the pepper. To this add the chicken and two cups of tomatoes, and let the chicken cook in the sauce until the rice is tender. Have a large platter warm and place the rice in the center and arrange the chicken around it. It will look very appetizing on account of the color of the tomatoes. MRS. T. P. ATKINSON.

ROUND STEAK

Thick cut of round steak; put lard in kettle and brown well; add steak and brown; then make a thin gravy and pour over steak. To this add tomatoes, onions and any other vegetable desired. Simmer two hours or more on back of stove.

MRS. FULLAN.

BREADED PORK STEAK

Take the pork steak; beat it well; salt and pepper it; cut in slices; dip in beaten eggs and cracker crumbs. Fry slowly until nicely browned. MRS. GORDON WORLEY.

BAKED HAM

Take a nice lean ham, weighing about ten pounds; wash and dry thoroughly. Put in roaster with quart of water. When cooked sufficiently to remove the skin, take from the stove, skin and stick about 12 cloves in the upper surface of the ham. Sprinkle 1 cup of sugar over ham; return to stove and baste freely until done. MRS. GORDON WORLEY.

SPACE PAID FOR BY

DR. H. B. PEACOCK

OPELIKA, ALABAMA

"COOK WITH ELECTRICITY"

The Cheapest Fuel
For Cooking

Electricity removes the drudgery
and uncleanliness and saves

TIME - MONEY - FOOD - WORRY

It will pay you to investigate our new rates. Complete information as to best makes of ranges and cost of operation gladly furnished on request.

ALABAMA POWER COMANY
BIRMINGHAM, ALA.

HAM CROQUETTES

Grate one tea cup of stale ham, add to this 2 potatoes, that have been boiled and mashed; season and add one well beaten egg. Shape in balls and fry in boiling lard.

MRS. H. H. SMITH.

VEAL LOAF

2 pounds round steak, ground
1 large onion, ground or chopped
2 cups cracker crumbs
2/3 cup sweet milk
1/10 teaspoonful red pepper
1 pound lean pork, ground
2 eggs
1 cup tomato juice
2 tablespoonsful butter
1 teaspoonful salt

Mix together and mold into loaves. Bake in a moderately hot oven about 45 minutes. Serves 12 people.

MRS. BURLESON.

BARBECUED STEAK

Beat thoroughly two pounds of steak; add salt pepper and flour. Fry in hot lard. When almost done pour the following sauce over it and let simmer for fifteen minutes: 2 cups of hot water, 1/2 cup of catsup, 1/2 of a lemon, butter size of an egg.

MRS. JOHN BUTLER.

HAMBURG STEAK

Grind good round steak in a meat mill, and make into loaves four inches square, and three-quarters of an inch thick. Grease a broiler and let it be very hot. Place the steak in the broiler, until brown and then turn with a batter cake turner, and brown on the other side, being careful to have it brown but rare. Place in a dish and sprinkle with salt and pepper; then pour over it (for four pounds of steak), one cupful of melted butter, and set in a hot place so that it may be well seasoned, and then serve at once, very hot.

MILDRED MCELHANEY.

STUFFED STEAK

1 pound round steak
2 cups stale bread crumbs
1 cup cold water
1 egg
Salt and pepper
Onion

Remove bone from steak, and season. Soak bread crumbs in water; add egg slightly beaten and season. Spread evenly on steak; roll, tie securely, sprinkle with salt and pepper; dredge with flour and bake 1 hour, keeping enough water in pan to prevent sticking.

MRS. REDDING S. SUGG.

FRIED CHICKEN, SOUTHERN STYLE

Dress and unjoint fowl; over night is best; salt to taste when ready to cook. Have fat hot, but not too hot and not too deep

M. R. Meadows & Co.
WHOLESALE AND RETAIL GROCERS
Corner North 8th St. and 1st Ave.
OPELIKA, ALABAMA

in pan. Roll chicken in flour, all it will take, with a little black pepper. Fry slowly till light brown color, leaving cover on pan.
Mrs. A. C. Dumas.

VEAL SOUFFLE

1 cup chopped veal
1 cup milk
1/4 cup bread crumbs
Salt and pepper
1 tablespoonful flour
2 eggs
1 tablespoonful butter

Any kind of cold meat may be substituted for veal. Make cream sauce of flour, butter, salt and pepper; into this stir the veal. Remove from stove and add beaten yolks and bread crumbs; then fold in stiffly beaten whites of eggs. Set in hot water and bake in oven for about 30 minutes.

Mrs. Hubbard.

WHITE SAUCE

1 cup milk
1 tablespoonful flour
1 tablespoonful butter

French Method: Melt butter; heat till frothy. Add flour and salt, stirring constantly till smooth. Remove from fire till mixture stops bubbling. Add milk; return to fire, stirring till sauce boils.

Hygienic Method: Mix flour into smooth paste with a small amount of milk; add to the rest of the milk which has been scalding in double boiler. Stir constantly till smooth and thick. Cook 30 or 40 minutes longer in double boiler. Add butter last. These proportions are for a thin sauce. If thicker is desired, use 2, 3, or even 4 tablespoonsful of butter and flour, and blend carefully.
Mrs. J. B. Clark.

SWISS STEAK

1 pound round steak
Flour
Salt
1 can tomatoes
Pepper

Trim the steak and hammer the pieces thoroughly. Rub flour, salt and pepper into each piece and fry brown in a skillet containing about three (3) tablespoonsful fat. Take steak from pan; make a brown gravy, using the tomatoes to thin flour; then water if needed. Place steak back into tomato gravy and let simmer about one hour.

Mrs. S. J. Marion.

PRESSED CHICKEN

Boil a young fowl until tender with a few a few pieces of celery, half an onion and a few pepper corns and alspice. When thoroughly done remove from fire and separate from the bones; return skin, bones and broth to fire; reduce to 1/2

Smith T & Son
WHOLESALE GROCERIES
PLANTATION SUPPLIES
OPELIKA, ALABAMA

pint; strain and set on back of stove. Cut chicken into small cubes or pieces; add salt and white pepper to taste. Stir into strained liquor, beat for a few minutes and turn into earthen or glass bowl. When cold slice and serve with a tart, jelly, or on lettuce with a good dressing. MRS. J. R. EDWARDS.

VEAL EN CASSEROLE

Take 2 or 3 pounds of neck of veal, or other cheap cuts; cut into cubes about 2 inches in size; pepper and salt to taste; roll in flour, sear on all sides in hot grease; take out and put in casserole. Pour 3 cups water in frying pan; rinse around and pour over meat in dish. Peel 3 or 4 Irish potatoes, or onions if liked, and lay on top of meat. Cover and bake in medium oven for one hour. Delicious, but inexpensive.

MRS. J. R. EDWARDS.

BONED CHICKEN

Boil a chicken in as little water as possible, till meat will fall from bones. Remove skin and bones; chop together light and dark meat; season with pepper and salt. Boil down liquor in which chicken was boiled and mix with meat. Place in oval shaped pan, wrap tightly in cloth, press with heavy weight several hours. Serve cold, cut in thin slices.

JEFFIE L. DAY.

DUMPLINGS

2 cups flour
4 teaspoonsful baking powder
1 teaspoonful salt

Enough sweet milk to make very stiff batter, almost a dough. Put spoonsful on top of boiling stew, cover tightly and boil 15 minutes. Do not open boiler, as they may fall. These are nice also as a plain pudding, cooked on top of stewed fruit, and served with a rich sauce.

MRS. A. L. DILLARD.

PRESSED CHICKEN

1 chicken
2 cups chicken stock
1/2 lemon (juice)
1/2 package gelatine
1/2 cup cold water
1 cup celery
1/2 cup pimentoes
1 cups nuts
1 cup peas

Process: Soak gelatin in cold water and dissolve in warm chicken stock. When it begins to congeal add finely cut chicken and other ingredients and pour into molds.

MRS. B. B. ROSS.

Opelika Lumber & Construction Company
BUILDING MATERIALS
PHONE 3 OPELIKA, ALA.

CHICKEN CROQUETTES

1 cup milk
1 tablespoonful flour
1 tablespoonful butter
Salt and white pepper
1 small onion (juice)
1 teaspoonful parsley
1/2 set brains
1 boiled chicken

Process: Make cream sauce of first five ingredients; add brains previously boiled and run through strainer and ground chicken. Form into croquettes, roll in egg and cracker dust and fry in deep fat.

Mrs. Ross.

BEEF STEAK ROLLS

Make a good dressing as for turkey or duck; take a round steak, pound it, but not very hard, and spread the dressing over it. Sprinkle a little salt, pepper, and a few bits of butter over it. Lap over the ends, roll the steak up tightly and tie closely, spread with butter after rolling it up. Brush with well beaten egg. Put a small quantity of hot water in baking pan, lay in steak and baste often as you would a duck; a half hour in brisk oven will bake it. Make a brown gravy and serve hot.

Mrs. Clara Yarbrough.

FRIED OYSTERS

Drain off liquor from oysters, examine for pieces of shell. Season with salt and pepper; dip in flour, then egg. Roll in post toasties, crushed, or cracker crumbs. Fry in deep fat; drain on brown paper.

Mrs. Clara Yarbrough.

Eggs

SMOTHERED EGGS

Hard boil six (or more if desired) eggs, peel and cut in halves; make either cream gravy or white sauce and pour over same. Serve real hot, adding salt and pepper to taste.

Mrs. M. B. Hendrick.

SCRAMBLED EGGS

Break eggs with 1 tablespoonful sweet milk for each egg; season with salt and pepper. Melt 1 tablespoonful butter in frying pan; turn in; stir constantly until a light brown.

Mrs. McLain.

WHITE SAUCE

2 tablespoonsful butter
2 tablespoonsful flour
Few grains pepper
1 cup milk
1/4 teaspoonful salt

Add flour mixed with seasonings to melted butter, and stir thoroughly; then pour in milk, stirring constantly.

Mrs. J. W. Flanagan.

GULF REFINING CO.

of Louisiana

PHONE 408 OPELIKA, ALA.

STUFFED EGGS

Cut four hard-boiled eggs in halves crosswise; remove yolks, mash, and add two tablespoonsful grated cheese, one teaspoonful vinegar, 1/4 teaspoonful mustard, salt and cayenne to taste. Add enough melted butter to make mixture of the right consistency to shape. Make into balls size of original yolks, and refill whites. Arrange on a serving dish, pour around one cup of white sauce, cover and reheat.

CHEESE OMELET

1 cup sweet milk
1 tablespoonful butter
1 tablespoonful flour
2 eggs
1 cup grated cheese
Salt and pepper

Make white sauce by melting butter, adding flour, milk and seasonings and cooking till thick. Add the beaten yolks and the grated cheese. Fold in beaten whites, pour into pan and bake in quick oven. Serve at once or omelet will fall.

Mrs. Gordon Worley.

PUFFY OMELET

3 eggs
1/2 cup milk
3 tablespoonsful flour
Salt and pepper

To the well-beaten yolks add flour, salt, pepper, and milk in the order mentioned. Fold in the stiffly beaten whites and pour into hot greased frying pan or omelet pan. Cook on top of the stove until set; then brown quickly in hot oven. Fold over; turn onto hot platter and serve at once.

Mrs. K. G. Baker.

BAKED EGGS

Butter porcelain pan and break into it 8 eggs. Put in 4 tablespoonsful of rich milk, small pieces of butter over top, salt and pepper. Bake 20 minutes. Mrs. B. C. Pope.

Cheese Dishes

NEW CHEESE

1 cup grated cheese
2 tablespoonsful butter
4 tablespoonsful pure cream
1 beaten egg

Cream the cheese and butter, add the cream and egg. Spread on thin pieces of bread and toast in oven. While cheese is hot spread another thin piece of toast on top and press together tightly. Mrs. T. O. Wright.

CLEMENT HOTEL

OPELIKA, ALABAMA

STEWED CHEESE

Slice thinly one-fourth of a pound of New York creamery cheese into one scant cup of sweet milk. Place on hot stove and let it come to a hard boil. Then thicken with one-half teaspoonful of flour beaten up with a little water, the yolk of one egg and a pinch of salt. Beat this until it is perfectly smooth. Add this thickening slowly to the boiling cheese, stirring constantly. Pour this over hot biscuit or hot toast and serve. MRS. A. S. LEATH.

CHEESE STRAWS

Two cups of grated cheese, two cups of sifted flour, one heaping tablespoonful of lard or butter, one teaspoonful salt, one fourth teaspoonful of red pepper. Make into a stiff dough, with sweet milk and water mixed and ice cold. Roll thin cut into straws; bake quickly. MRS. W. H. EDWARDS.

CHEESE SAUCE

1 cup sweet milk, 1 cup cheese, finely chopped, 1 tablespoonful of flour, salt and pepper to taste; a little lump of butter improves this. Cook until thick and serve with or without hominy. MRS. MC D. MOORE.

ENGLISH MONKEY

1 cup stale bread crumbs
1 cup milk
1/2 cup cheese, cut up fine
1 egg
1 tablespoonful butter
1/2 teaspoonful salt
Few grains cayenne

Soak bread crumbs in milk. Melt butter and cheese, add soaked bread crumbs, egg, slightly beaten, and seasonings. Cook 3 minutes and spread on toasted crackers.

MRS. REDDING S. SUGG.

CHEESE DREAMS

2 teaspoonsful baking powder
1/2 teaspoonful salt
1 cup flour
1/3 cup milk
1/2 cup cheese
1 tablespoonful shortening

Mix and sift the dry ingredients; work in the shortening lightly with the tips of the fingers. Add liquid gradually and then sprinkle with cheese, which has been grated. Toss on floured board, and roll out 1/2 inch in thickness and cut with small cutter. Bake in hot oven ten minutes; serve hot with salad course. MRS. W. H. EATON.

MACARONI AND CHEESE

Boil cup of macaroni in quart of salty water until done. Drain water off; add 1 cup cheese, chopped finely. When melted, add one egg. Stir slightly; sprinkle with pepper and serve hot. MRS. M. H. PEARSON.

WALDEN DRUG COMPANY
A GOOD STORE
PHONE 113 OPELIKA, ALA.
Where Service is the Motto and Quality the Ideal
IF IT'S IN TOWN WE HAVE IT

CHEESE SOUFFLE

2 tablespoonsful butter
2 tablespoonsful flour
1/2 cup scalded milk
1/2 teaspoonful salt
1/2 cup grated cheese
3 egg yolks
3 egg whites
Cayenne

Melt the butter, add the flour, and when well mixed, add the scalded milk gradually. Cook until it thickens, and remove from fire. Add salt, cayenne, cheese, and well beaten yolks. Cook the mixture, and add well beaten whites by folding them in. Pour into a buttered baking dish, and bake 20 minutes in a slow oven. Mrs. Dowdy.

CHEESE FONDUE

1 cup scalded milk
1 cup stale bread crumbs
1/4 pound cheese, cut in pieces
1 tablespoonful butter
1/2 teaspoonful salt
Yolks of 3 eggs
Whites of 3 eggs

Mix first five ingredients, add yolks of eggs, beaten until lemon-colored, cut and fold in whites, beaten until stiff. Pour in buttered baking dish and bake 20 minutes in a moderate oven. Mrs. H. H. Smith.

Vegetables

FRIED TOMATOES

Take large half ripe tomatoes and slice in medium slices and lay for a few minutes in cold water. Drain in a clean soft towel and let remain until almost dry. Then sift sifted meal lightly on them. When ready to fry, have a skillet with a scant tablespoonful of lard and heat well. Place with a fork in the lard and brown. Lay on a plate and sift a little sugar on the tomatoes and serve hot. They taste very much like fried apples. Miss Mary C. Samford.

WAX BEANS

Remove strings and ends and break up into small pieces. Cook in salt water to cover till tender. Then pour off the water and add a piece of butter, black pepper and sweet milk to about half cover the beans. Serve while very hot in individual side dishes. Mrs. L. S. Blake.

IRISH POTATO CROQUETTES

Boil as many Irish potatoes as wanted, peal and mash. Salt to taste; make out into long fish-shaped croquettes; batter in eggs that have been beaten, with just a pinch of salt. (Two eggs will batter a nice dish full.) Fry in hot grease to a golden brown. Mrs. J. R. Gibbs.

W. A. BROWN
DRUGGIST
PHONE 174 OPELIKA, ALA.

SPINACH

Wash spinach thoroughly and put in a large kettle without water. Place it on the stove where it will cook slowly until the juice is drawn out; then boil until tender. Drain and chop fine. For half a peck of spinach add one large tablespoonful of butter, half a teaspoonful of salt, and a quarter of a saltspoonful of pepper or add a little thin creaam sauce. Heat again and serve on toast. Garnish with hard-boiled eggs and toast points, or serve cold with French dressing.

Mrs. Harvey.

CREAMED ONIONS

6 medium onions	2 tablespoonsful butter
2 tablespoonsfnl flour	1/2 teaspoonful salt
1 cup of sweet milk	3/4 cup of water

Cook onions in boiling salty water until tender enough to pierce with fork. Make sauce by melting butter, adding flour, and then mix with milk and cook about five minutes. Add seasoning. When onions are drained pour sauce over them and set on stove to simmer for five minutes.

Mrs. J. T. Lee.

MEXICAN RICE

2 cups of rice	2 tablespoonsful fat
1 can of tomatoes	Salt and pepper to taste

Place fat in frying pan. When fat is hot put the rice which has been washed and drained into it. Keep stirred so that it will not scorch, and that it may brown evenly. When it becomes a dark, rich brown, add tomatoes, salt, pepper, and a little water. Cover and cook almost dry.

Mrs. J. L. Wise.

SCALLOPED POTATOES

Boil 5 Irish potatoes until done. Peel and slice as for frying. Place a layer in a greased baking dish. Sprinkle over the potatoes a layer of cracker crumbs; then another layer of potatoes and crumbs until dish is filled. Sprinkle salt and pepper over top, a few pieces of butter and one or two cups of milk. Place in the oven to bake. Mrs. Lofton Ingram.

A NICE SUPPER DISH

One cup sweet mashed potatoes, one cup of milk, one egg, two teaspoonsful of butter, pepper and salt to taste. Mix thoroughly and bake a delicate brown.

Mrs. E. V. Caldwell.

Greene & Watts
CLOTHING AND SHOES
OPELIKA, ALABAMA

IRISH POTATO BALLS

Cream potatoes thoroughly, make into balls about the size of small apple; then make a hole with the finger in each ball and fill with grated cheese. Bake in oven till brown. Place on large platter and garnish with green peppers and parsley.

Mrs. L. H. Terrell.

SCALLOPED ONIONS

Peel six medium sized onions. Place in boiler, cover with cold water. 2 teaspoonsful salt; boil five minutes, drain. Cover with boiling water, boil ten minutes and drain again. Cover with water and boil until tender. Remove from water, cut each onion almost into quarters, place in pop-over cup, cover each with thick white sauce. Spread layer buttered crumbs on top and brown in hot oven. Mrs. S. L. Chestnutt.

SAUTED TOMATOES

Select rather green tomatoes or half ripe. Wash, slice in 3/4 inch slices, roll in egg and crumbs, fry on both sides in hot butter. Mrs. S. L. Chestnutt.

CABBAGE AU GRATIN

Chop cabbage fine and cook. Arrange in buttered baking dish with an equal proportion of bread crumbs and grated cheese, using buttered crumbs only for the top layer. Add 1/2 cup milk. Bake until brown. Mrs. E. D. Stivers.

SPANISH RICE

2 slices bacon
1 cup rice
1 onion
1 can tomatoes

Fry the bacon and onion until brown, adding salt, pepper, and paprika. Add the rice which has been cooked or soaked and the tomatoes. Use enough boiling water while cooking to keep it from sticking. If desired this may be placed in the oven and baked. Mrs. F. W. Parker.

BAKED SWEET POTATOES WITH MARSHMALLOWS

3 large sweet potatoes
1 small package of marshmallows
Butter
1 cup sugar
Nutmeg and cinnamon

Boil potatoes and peel. Mash potatoes and beat marshmallows in; then add the rest of ingredients and bake in a moderate oven. Raisins may be added if desired. Drop a few marshmallows on top before taking out of oven.

Mrs. J. L. Wise.

℞ 72 FOR COUGHS, COLDS,
LAGRIPPE AND INFLUENZA

By all Druggists
OPELIKA, ALABAMA
℞ 72 Chemical Co.

IRISH POTATO CROQUETTES

Take left over potatoes, mash until smoothe, beat in eggs according to quantity of potatoes, add a little flour, salt to taste. Cook in greased pan. MRS. ZUBER.

POTATO BALLS

Boil, mash, cream and season as you would for creamed potatoes. Make into balls the size of a medium marble the day before you wish to use them and put into the refrigerator. Whip the white of an egg and roll the potato balls in it, and fry a light brown. Nice to serve with a fish course, or with white mackerel for breakfast. Add a little flour with the creamed potatoes before making into balls.

MRS. J. T. ANDERSON.

SWEET POTATO CUSTARD

3 cups mashed sweet potatoes (boiled)
1/2 cup sweet milk
1 tablespoonful butter
1/4 cup sugar
1/2 teaspoonful salt
1 cup grated pineapple
1/2 cup grated cocoanut

Boil sweet potatoes; when done, mash and measure 3 cups. Mix pineapple and cocanut with potatoes. Place mixture in baking dish and brush top with yolk of egg and sprinkle with sugar. Brown in oven. MRS. O. A. HUNTER.

CORN PUDDING

1 can corn, 3 tablespoonsful flour, 1 egg, 1 cup milk; season to taste. Bake slowly till firm and brown.

MRS. W. A. GARDNER.

SMOTHERED POTATOES

Pare and slice 6 large potatoes (Irish), put them in a buttered baking dish, and pour over a white sauce made from 1 tablespoonful each of flour and butter, 1 pint of milk and seasoning to taste. Cover closely and bake 40 minutes; then remove cover, spread 2 well-beaten eggs over top, and bake 20 minutes. Add onions if desired. MRS. JOHN A. CALLAN.

BAKED SQUASH

Boil squash until tender, remove from water; mash and season with butter, salt and pepper. Put a layer of squash and a layer of bread crumbs in a baking dish with dots of butter on top. Pour enough sweet milk to make moist and bake brown in quick oven. MRS. E. E. BINFORD.

FURNITURE MORTICIAN
Jas. T. Frederick & Co.
ESTABLISHED 1899
R. W. WILLIAMS, Manager
OPELIKA, ALABAMA

LEFT OVER GRITS

Cook grits until done, add from 4 to 6 tablespoonsful bacon fat; then stir in 2 well beaten eggs. Serve hot with strips of bacon. MRS. F. P. WHATLEY.

CANNED CORN CROQUETTES

One can corn, one egg, beaten, salt and pepper and cracker crumbs. Cook corn until water is taken up (10 minutes). Add egg and season, let cool; then shape into balls, roll in cracker crumbs and fry in deep fat hot enough to brown a bit of bread in 40 seconds. MRS. E. E. BINFORD.

FRIED HOMINY

Boil hominy, put in a dish or mold. When cold and hard, cut in thin slices, dip in flour, batter or meal, and fry in boiling lard. An egg added to the batter adds to the appearance of the hominy, making it a more delicate brown.

NOT SIGNED.

SUGARED POTATOES

Boil the potatoes. Peel and slice them rather thick. In the bottom of a baking dish put bits of butter, sprinkle sugar and put a layer of potato, until the pan is full. Let the top be strewed with sugar and bits of butter, and pour over it a teacupful of water. Put it in the oven, and after it begins to cook, once or twice moisten the top with a little butter and water to dissolve the sugar and prevent its drying on top of the potato. (Annie Dennis Cook Book.)

MILDRED MCELHANEY.

BAKED ASPARAGUS

Take a large can of asparagus; make a cream sauce, taking a piece of butter the size of a walnut, creaming it with a cup of flour. Add this to a pint of milk which has come to a boil; skin about a handful of almonds. Put a layer of asparagus in the bottom of a baking dish, add the cream sauce, sprinkle a layer of almonds and so on. Lastly, sprinkle cracker crumbs on top and run in stove to brown. MRS. LEON C. BRADLEY.

POTATOES EN SURPRISE

Season one pint of hot mashed Irish potatoes with one tablespoonful of butter, 1 teaspoonful salt, 1/4 teaspoonful celery salt, 1/4 teaspoonful pepper, and a few grains of cayenne. Add a few drops of onion juice. Cool a little and add the yolk of one egg. Shape in balls, fill center with creamed chicken, peas or sweetbreads. Shape as potatoes, dip in crumbs, egg and crumbs again. Fry in hot fat.

MRS. ROBERT MILES.

LEADING CLOTHIERS
Hollingsworth & Norman
MEN'S AND BOYS' OUTFITTERS
OPELIKA, ALABAMA

STUFFED TOMATOES (BAKED)

Select 6 medium sized firm tomatoes; remove center part, leaving shell 1/2 inch thick. Mix with the part removed, 1 cup of cold hamburg steak, or any cold meat ground fine, a little onion, salt and pepper. Stuff tomato shells with this mixture, place in baking dish, add a little water and bake tender. This recipe is delicious when ground ham is used.

Mrs. Robert Miles.

SWEET POTATO CROQUETTES

2 cups mashed boiled sweet potatoes
2 tablespoonsful sugar
1 tablespoonful shortening
Pinch of black pepper
1 teaspoonful salt
1 egg, well beaten

Add shortening and dry ingredients to hot potato and fold in well beaten egg. Add 1/4 cupful raisins plumped in hot water. Shape into croquettes, dip in flour, then in egg, then in crumbs, and fry in deep fat. Drain on absorbent paper.

Mrs. S. J. Marion.

STUFFED POTATOES

6 potatoes (large)
2 tablespoonsful butter
1/2 cup milk
1 teaspoonful salt
1 egg
Pepper to season

Bake potatoes, cut off end of each and scoop out contents into a bowl. Mash well and add butter, seasoning and milk. Return to shells, dip end of each in a beaten egg and brown. Serve hot.

Mrs. Bergthold.

CORN PUDDING

6 ears corn
1 cup hot milk
1/2 teaspoonful salt
1 egg
1 teaspoonful sugar
2 teaspoonsful butter
1 tablespoonful flour

Melt butter, mix with flour, add milk gradually, seasoning and corn, and last of all, the beaten egg. Pour into a buttered baking dish and bake in moderate oven for forty minutes.

Mrs. Bergthold.

CORN PUDDING—SOUTHERN STYLE

6 ears corn
2 eggs
1 1/2 cups milk
1/2 teaspoonful salt
2 tablespoonsful sugar

Grate the corn, beat in eggs and mix all ingredients together. Butter a deep earthen dish and pour in the mixture. Bake in a moderate oven for an hour or more. Serve hot.

Mrs. J. T. Williamson.

J. A. GREENE

MEN'S FURNISHINGS AND TAILORING

OPELIKA, ALABAMA

Salads

SALAD

1 can sliced pineapple, cut fine, 1 can pears, few white cherries. Mix and serve with mayonnaise.

MRS. FANNIE H. WILLIAMS.

SALAD

Crisp lettuce on plates; slices of hard boiled eggs on lettuce. Sprinkle grated cheese over all. Mayonnaise on top. Dash of red pepper if desired.

MRS. BASORE.

FRUIT SALAD

1 cup nuts
1 small can pineapple
1 small bunch grapes, chopped fine
5 apples, chopped fine

Add salad dressing made as following:

2 eggs, well beaten
1 cup sugar
2 tablespoonsful flour
1 cup sweet milk
1/2 cup vinegar
A dash of salt and celery

MRS. LEONARD PACE.

NEWELL & LIPSCOMB

THE TIGER DRUG STORE

As Near to You as Your Phone

200 ——— PHONE ——— 200

We Make a Specialty of Compounding

Physicians' Prescriptions
and Family Recipes

A Service to Perfection   Home of Pure Drugs

THE REXALL STORE
AUBURN, ALA.

APPLE AND CELERY SALAD

2 cups chopped apples
2 cups boiled dressing
2 cups celery
Chopped nuts

Wash, pare and core apples. Wash and chop celery. Allow equal parts of apple, celery and dressing. Wash and chill dry lettuce leaves and arrange them in cups on a small platter. Fill the cups with the mixture, garnish it with boiled dressing and chopped nuts.

MRS. R. D. McLEMORE.

TOMATO SALAD

Arrange one thick slice of tomatoes for each cover of lettuce leaves. Over the tomatoes put celery, cucumbers, and onions which have been mixed with French salad dressing. Top it with mayonnaise and serve at once.

Mrs. M. H. Spratlan.

TOMATO JELLY SALAD

Pour one quart can of tomatoes into a sauce pan. Season with one teaspoonful of salt and a dash of pepper. Add two tablespoonsful of finely chopped onion, cook half an hour, strain and add one ounce of gelatin that has been soaked in a little cold water. Pour into small after-dinner cups that have been rinsed in cold water and set away to harden. Serve on lettuce leaves and cover with mayonnaise.

Mrs. W. D. Caddell.

ORANGE AND DATE SALAD

Carefully peel and seed 6 oranges and 1 grapefruit; separate the sections and cut into small portions; add 1 pound of stoned dates, cut into bits; 3 apples, diced, and chopped pecan meats. Serve on crisp. white lettuce leaves, with following dressing: yolks of 2 eggs, beaten light, 1/2 cup powdered sugar, 1 cup orange juice, 1 tablespoonful each of lemon and grapefruit juice.

Mrs. John A. Callan.

FRUIT SALAD

1 bunch Malaga grapes (seeded)
1 apple, cut fine
6 oranges
3 large bananas
1 small can of pineapple
1 small can of cherries
1 cup of sherry wine

Make and allow to stand at least eight hours before serving.

Mrs. R. W. Burton.

POINSETTIA SALAD

Scald, peel and chill the tomatoes. Cut in five sections almost down to the base; press open the sections until the tomato looks like a flower. Lay on lettuce leaves and fill the centers with equal parts of diced pineapple and chopped walnuts moistened with mayonnaise. This is very nice.

Mrs. Cary Wright.

MACARONI SALAD

1/2 box macaroni, broken up
1 can pimentos, chopped fine
1 cup pickles, chopped

Boil until tender; then drain off water, add pimentos and pickles and mix carefully, so as not to break macaroni, and garnish with lettuce. Serve with mayonnaise.

Mrs. J. P. Creel.

OPELIKA CAFE
BEST PLACE TO EAT
FOR LADIES AND GENTLEMEN

FRUIT SALAD

1 can pineapple(cut in blocks)
1 can white cherries (seeded)
1 cup nuts (almonds or pecans)
1/2 cup raisins
1 pint cream (before it is whipped)
3 tablespoonsful mayonnaise whipped into cream
2 tablespoonsful gelatin dissolved in 3/4 cup of pineapple juice

Just as this cools, pour into cream, beating all the time; then at once add fruit which should be drained, or it might be too liquid to jel. Red cherries or strawberries are good also. Mrs. M. L. Petrie.

PINEAPPLE AND MARSHMALLOW SALAD

1-3 pound can sliced pineapple	1/2 pound marshmallows
1/2 pound blanched almonds	

Place pineapple between folded cloth to absorb juice before cutting into dice shaped pieces. Cut marshmallows into dice with scissors. Pour boiling water over shelled almonds to blanche; then cut into small pieces and mix with the above.

Make dressing for sauce as follows: yolks of (2) eggs, well beaten. Mix together 1 scant teaspoonful salt, 1 teaspoonful sugar and 1 teaspoonful flour; add this to the eggs and beat well. Then stir in a teacup sweet milk and 2 1/2 teaspoonsful vinegar. Cook in double boiler until thick. While this is cooling whip 1/2 pint of pure cream, or less; just so you have a teacup full after it is whipped. Add to above mixture after it gets cold; then pour over salad. Mix well and serve on lettuce leaves. Sue R. Powell.

PINEAPPLE SALAD

Sliced pineapple placed on lettuce, hard-boiled egg run through ricer, whites and yolks; mass this on top of pineapple. Scatter grated cheese over egg, mayonnaise on top. Serve with a yellow flower on the plate. Pumpkin flower is very effective. M. Toomer.

DRESSING FOR PINEAPPLE, APRICOT OR PEACH SALAD

4 egg yolks	1 teaspoonful of salt
4 tablespoonsful of vinegar	1/2 cup of mintar
1 tablespoonful of sugar	Dash of red pepper

Mix all ingredients together well. Cook in a double boiler until real thick. Before taking from the stove add 12 marshmallows which have been cut up. After it has thoroughly cooled add 1 cup of nut meats and 1 cup of whipped cream. Place a slice of pineapple, apricot or peach on lettuce; then place dressing on top. Serves 14 people.

Mrs. J. W. Randolph.

HAVE YOU TRIED ST. CHARLES COFFEE?

IT HAS NO EQUAL

OPELIKA, ALA. **E. E. LOWE**

CONGEALED FRUIT SALAD

1 can sliced pineapple	1 can pears
1 can white cherries	1 grapefruit
1/2 package Knox gelatin	

Chop fruit together; then add juice from fruit. Set aside to congeal with Knox gelatin. Serve on lettuce leaf with mayonnaise dressing. **Rilla Wise.**

SWEET FRUIT SALAD

2 slices pineapple	2 apples
2 bananas	1 cup chopped pecans
2 oranges	1/2 dozen marshmallows

Cut all fruits in small pieces, mix with mayonnaise dressing. Drop in 1/2 dozen marshmallows. **Mrs. L. A. Knapp, Jr.**

PINEAPPLE SALAD

For each serving, arrange 1 slice of pineapple on a lettuce leaf. Sprinkle some grated cheese on pineapple; then chopped stuffed olives on cheese and mayonnaise over this. Cut English walnut meats fine and sprinkle over all with 1 or 2 whole stuffed olives on top. **Mrs. L. A. Knapp, Jr.**

IRISH POTATO SALAD

Cube Irish potatoes, mix in some celery, cut up fine, a few parched peanuts, and 1 apple. Toss together with any good dressing. **Mrs. L. A. Knapp, Jr.**

TONGUE SALAD

Boil one beef tongue until tender and skin while hot. When cold, chop fine. Add 6 hard-boiled eggs, 1/2 cup chopped celery, 6 small sour pickles, 1 tablespoonful of prepared mustard, salt to taste and enough vinegar to moisten. Fine for lunch for school children in the higher grades.

Mrs. J. R. Edwards.

TOMATO ASPIC

Juice from one can tomatoes 1 package plain gelatine
1/2 cup chopped celery, stuffed olives, or both
3/4 cup cold water
1 teaspoonful salt, 1/2 teaspoonful red pepper
3 tablespoonsful vinegar 1 teaspoonful grated onion

Soak gelatin in the cold water for five minutes; then dissolve by placing over boiling water. Mix olives, celery and seasoning with tomato juice and stir in gelatin. Pour into individual molds or mold in tall glasses and when cold cut in round slices. Serve on lettuce with mayonnaise.

Frances Shi.

COMPLIMENTS OF LOUIS SAKS CLOTHING CO.

BIRMINGHAM, ALABAMA

TONGUE SALAD

Boil beef tongue until tender and peel. Chop it up and add four sour pickles, celery salt or chopped celery, one cup pecans and mix with dressing, either cooked or mayonnaise.

Mrs. E. E. Binford.

GINGERALE SALAD

1 pint gingerale
1 cup chipped celery
1 1/2 tablespoonsful Knox gelatin
1 cup sliced pineapple (chipped)
1 cup white cherries (whole)
Juice half lemon

Congeal thoroughly. Serve on lettuce leaf with mayonnaise. Mrs. T. B. McDonald.

FRUIT SALAD

1 envelop of Knox gelatin
1/2 cup of cold water
2 cups of boiling water
3 cups of fresh fruit, cut small
1/2 cup mild vinegar
2 tablespoonsful of lemon juice
1 teaspoonful of salt

Pineapples, grapefruit, cherries, bananas, etc., may be used.

Soak the gelatin in cold water five minutes and add boiling water, vinegar, lemon juce, sugar and salt. When the mixture begins to cool, add fruit. Turn into a dish and let it congeal. Serve with mayonnaise. Mrs. Spright Dowell.

CHEESE AND EGG SALAD

Layer of grated cheese, layer of hard-boiled eggs, layer of cooked dressing until dish is filled. Mrs. C. J. Young.

FROZEN SALAD

1 can any desired fruit. Pack in salt and ice (without opening) for several hours; then open can and contents will slide out whole, then slice. Arrange on crisp lettuce with a topping of whipped cream and mayonnaise.

Mrs. S. B. Madre.

OLIVE SALAD

Place in a bowl, one cup of olive meats, four slices of nicely browned bacon. Cut into tiny bits, one onion, grated, two green peppers, chopped fine, three-quarters cup of mayonnaise dressing. Mix thoroughly and then lift into a nest of crisp lettuce leaves and garnish with slices of hard-boiled eggs. This salad is delicious. Mrs. E. N. Stough.

VEAL SALAD

To a pint of cold roast veal which has been shaved into pieces an inch long and 1/2 inch wide, add two hard-boiled eggs, chopped, three or four crisp stalks of celery;cut in small pieces, two small heads of lettuce, finely cut, pepper and salt to taste. Add a salad dressing and serve at once. Lamb may be used in place of veal. Mrs. E. N. Stough.

Farmers National Bank, OPELIKA, ALA.

CAPITAL AND SURPLUS $ 390,000.00
TOTAL RESOURCES $1,600,000.00
G. N. Hodge, *Pres.*
J. G. Palmer, *Vice-Pres.* W. T. Andrews, *Cashier*
G. G. Mitchell, *Vice-Pres.* W. Scott Farley, *Ass't Cashier*

WALDORF SALAD

1 quart of peeled and diced apples, 1 quart of chopped celery, 1 pint of chopped nut meats, 1 cup mayonnaise. Chop nuts, cut celery and sprinkle with salt; make mayonnaise. Peel and dice apples one at a time and mix with the mayonnaise until you have a quart. When ready to serve mix in the nuts and celery, add more seasoning if needed, drain the celery free from any water; put into apples or on lettuce and serve. When apples are cut and mixed at once with the mayonnaise, they will not turn dark. Any nuts may be used.

Miss Luella Neighbors.

BOILED SALAD DRESSING

Yolks of four eggs beaten. Add 1 teaspoonful mustard, 1 teaspoonful salt, 1/4 teaspoonful cayenne pepper, 2 tablespoonsful sugar, 2 tablespoonsful melted butter or oil, 1 cup sweet milk, 1/2 cup hot vinegar. Heat all together except vinegar—that alone; then mix, cooking until thickness of custard. After cooking beat and stir in whites of eggs when mixture is cool.

Mrs. E. V. Caldwell.

COOKED DRESSING (Mock Mayonnaise)

1 cup of milk
1 tablespoonful of butter
2 teaspoonsful of mustard
2 teaspoonsful of sugar
1 teaspoonful of flour
1 egg
1 tablespoonful of vinegar
1/2 teaspoonful of salt

Heat the milk and butter; add the egg into which the mustard and sugar and flour have been well beaten. Stir over the fire until the mixture thickens; add the vinegar; take from the fire and add the salt. This may be used in place of mayonnaise dressing by those who do not care for it.

Mrs. W. R. Granes.

ONE, TWO SALAD

Free one grapefruit and two oranges from seed and membrane; cut into small sections. Skin and seed one cup of Malaga grapes. Mix the fruit and add one-half cup of pecans, chopped fine. Arrange on bed of lettuce and serve with dressing. (My favorite salad recipe.)

Mrs. W. H. Edwards.

RUSSIAN DRESSING

1/2 cup mayonnaise dressing
1/4 cup chili sauce
1 tablespoonful pimentos, cut in small pieces
1 tablespoonful green pepper, cut in small pieces
1 tablespoonful celery, cut in small pieces

Mix thoroughly. This is delightful on lettuce.

Mrs. Lipscomb.

B. J. Jones Shoe Shop
THE GOOD-YEAR WELT SYSTEM
SHOES REPAIRED
AUBURN, ALABAMA

THOUSAND ISLAND DRESSING

Add to Russian Dressing just before serving, 1/4 cup cream, beaten stiff, for a change. Mrs. Lipscomb.

MAYONNAISE DRESSING

1/2 teaspoonful mustard
1/2 teaspoonful salt
Few grains cayenne
1 egg yolk

Mix well and add juice of one large lemon, 1 cup of oil, small quantity at a time.

Filling for mayonnaise dressing: Mix 3/4 cup of cold water, 1 tablespoonful vinegar, 1/2 teaspoonful salt, 2 tablespoonsful flour. Put in double boiler and stir constantly until a thick paste; cool and add the above mayonnaise, a little at a time, beating thoroughly. This will keep in a glass jar for two weeks or more in a cool place. Mrs. Lipscomb.

If You Want the Best Flour, You Will Use

"BEAUTY"

Milled by Dunlap Milling Co.

LOWE & SAMFORD GROCERY CO.
OPELIKA, ALA.

EXCLUSIVE DISTRIBUTORS

Breads

NUT BREAD

4 cups flour, before sifting
1 cup sugar
1 teaspoonful salt
4 teaspoonsful baking powder
1 1/2 cups sweet milk
2 cups nuts
1 egg

Beat egg thoroughly, adding sugar and baking powder. Cream very little; then add flour and salt, and milk alternately. Add butter size of walnut. Let rise for 20 minutes, add nuts. Place in buttered pans, and bake in hot oven.

Miss Willie Thomas.

CINNAMON ROLLS

4 teaspoonsful baking powder
2 cups flour
1/4 teaspoonful salt
3 teaspoonsful butter
1/2 teaspoonful cinnamon, powdered
1 egg
1/2 cup sweet milk
1 cup seeded raisins, chopped
3 tablespoonsful sugar

Sift flour, baking powder and salt thoroughly; then rub in butter; then add 1/2 of egg well beaten with milk. Turn out onto a floured board, kneed lightly and roll out 1/4 inch thick. Brush over with melted butter, sprinkle raisins, sugar and cinnamon, roll up like a jelly roll. Brush over with remainder of egg, sprinkle with sugar and cut into pieces 3/4 inch thick and lay in greased pans and bake in hot oven 15 minutes.

MRS. J. T. LEE.

BOSTON BROWN BREAD

1/2 cup sugar
1/2 cup Alaga syrup
1/2 cup corn meal
1 cup wheat flour
2 cups graham flour
1 tablespoonful raw oatmeal
1/2 cup chopped raisins
1 teaspoonful salt
1 pint of buttermilk or sour milk, in which is dissolved 1 teaspoonful soda

Steam for 3 hours. Remove covers from tin cans, and place in oven to dry off. It is necessary to line cans in which the bread is steamed, with well greased paper, allowing paper to fold over outside edge of can for at least 1 inch. Slit paper with scissors, in order that it might lie smoothly under cover. Remove bread from cans by gently pulling outside of paper.

MRS. KRAMER.

NUT BREAD

2 cups Graham flour, 2 cups white flour, 4 teaspoonsful baking powder, 1 egg, 1 cup sugar or syrup, 1 3/4 cups sweet milk, 1 cup nuts, teaspoonful salt.

MRS. E. S. WINTERS.

BROWN BREAD

1 cup corn meal, 2 cups Graham flour 1 cup molasses, 2 cups butter milk, teaspoonful salt, 1 teaspoonful soda. Put in can and steam one-half to three-quarters of an hour.

MRS. E. S. WINTERS.

STEAMED BROWN BREAD

1 cup buttermilk
1 cup sweet milk
2 cups corn meal
1 cup graham flour
3/4 cup molasses
1 teaspoonful soda
Salt

Steam 2 hours in cans and bake 20 minutes, uncovered.

MRS. E. R. MILLER.

JOLLY'S, Inc.
WE HAVE THE AGENCY FOR PHOENIX HOSE
LADIES' SILK AND LISLE
AUBURN, ALABAMA

RAISIN AND NUT BREAD

2 cups sweet milk, 1 cup water, 2 Fleishman's yeast cakes, 4 tablespoonsful sugar, 1 tablespoonful salt, 4 tablespoonsful melted butter, 2 egg whites beaten stiff, 1 cup seeded raisins, 1 cup nut meats, 1 1/2 quarts of flour.

Process: Mix milk and water and heat to boiling point. Let this cool until only luke warm; then add sugar and crumbled yeast cakes. When yeast cakes dissolve add two cups of flour with salt sifted in it; then beat till smooth. Add butter, then egg whites and enough flour to make soft dough. Let rise in buttered bowl about two hours. Add chopped nuts and raisins and enough flour to make dough stiff enough to handle. Fill baking powder or small coffee cans half full and let rise half an hour. Place in slow oven and increase heat gradually till brown; then decrease heat and cook till bread leaves side of can. LANNIE S. MARTIN.

SWEET ROSE
SELF-RISING FLOUR
Every Sack Guaranteed to Be the Best
Manufactured by
Bennett, Croft & Kauffman Milling Co.
ST. LOUIS, MO.
Lowe & Samford Grocery Co.
OPELIKA, ALABAMA
EXCLUSIVE DISTRIBUTORS

DELICIOUS BROWN BREAD

One cupful of Graham flour, one-half cupful of white flour, one-half cupful of corn meal, one cupful of sour milk, one scant teaspoonful of soda dissolved in the milk, one-half cupful of sugar, one tablespoonful of melted butter, one-fourth teaspoonful of salt and seeded raisins as desired. Cream the butter and sugar, add sour milk and the soda and lastly, the flour. Bake in well-greased, one pound baking powder tins. Drop in a little dough, then a few raisins, more dough, and so continue until all is used. This recipe will make two loaves. MRS. M. E. ARMSTRONG.

BISCUIT

2 cups flour
2 tablespoonsful shortening (butter, crisco, snowdrift)
4 teaspoonsful baking powder
1/2 teaspoonful salt
3/4 cup of flour (about), amount varying with kind of flour

SHORT CAKE

Same as biscuit, using 3 tablespoonsful butter

APPLE DUMPLING

Same as biscuit, using 4 tablespoonsful shortening.

CHICKEN DUMPLING

Same as biscuit, using one egg and less milk.

Mrs. E. F. Cauthen.

BROWN BREAD

1/3 cup whole wheat or Graham flour
1/2 cup seedless raisins or chopped nuts
1/4 cup molasses
1 egg
1/2 teaspoonful salt
3/4 cup corn meal
1/3 cup white flour
1/4 cup sour milk
1/2 teaspoonful soda
1 teaspoonful baking powder

Beat the egg well and add the molasses, milk and other ingredients. Put into well greased brown bread cans. Bake in moderate oven about one and one-half hours.

Mrs. Tamblyn.

NUT BREAD

2 eggs
2 cups of sugar
3 cups of sweet milk
2 cups of chopped nuts
8 cups flour
2 tablespoonsful melted lard
2 teaspoonsful salt
1 teacup raisins, seeded
8 heaping teaspoonsful baking powder

Let stand twenty minutes before baking. Bake one hour or more. This quantity makes 3 loaves.

Mrs. J. T. Anderson.

NUT BISCUIT

Sift together 2 cups flour, 1/2 teaspoonful salt, 1 heaping teaspoonful Royal Baking Powder. Rub in 1 heaping tablespoonful butter, add 1 cup ground or very finely chopped nuts—English walnuts, hickory nuts, or almonds—and 2 tablespoonsful sugar. Mix a soft dough with milk (sweet). Mold with the hands into small balls. Place well apart on greased pans, brush each with milk. Put a pinch of chopped nuts on top, and bake in hot oven.

Jeffie L. Day.

F. D. Lee Taylor
JEWELER
AUBURN, ALABAMA

Cath
TX
715
.A83
1923

GERMAN NUT LOAF

1 cup chopped nuts
1 cup raisins
4 cups flour
4 heaping teaspoonsful baking powder
1 rounded teaspoonful salt
2 cups milk
1 egg
1/2 cup sugar

Sift together the flour, salt, baking powder and sugar; add the nuts, raisins, milk and eggs, well beaten. Mix well together and put into buttered pan and allow to stand 20 minutes. Bake in slow oven 50 minutes.

WINNIE WHITAKER.

PHI OMEGA PHI BISCUITS

1 quart flour
1 teaspoonful soda
2 teaspoonsful baking powder
1 teaspoonful salt
3/4 teacup lard
Pinch of sugar
2 cups sour milk

Bake to liking. Serve hot.

WE THINK

MAGNIFICENT, BIRDSEY'S BEST, FAYOMA, QUEEN ROSE AND LIGHT HOUSE FLOURS ARE THE BEST THAT HAVE EVER BEEN MADE.

OPELIKA WHOLESALE GROCERY CO.

PARTY BISCUIT

3 cups flour
1 teaspoonful salt
5 teaspoonsful baking powder
4 tablespoonsful shortening
3/4 cup sweet milk
1 egg

Sift salt and powder with flour, mix in shortening, break egg into milk and beat together. Mix with flour, roll out to 1/4 inch thick. Cut with medium sized biscuit cutter; butter lightly 1/2 of biscuit; turn over like Parker House Rolls; bake in hot oven. Butter by putting portion of butter under each top. Serve hot.

MRS. J. H. DRAKE.

#5-433/145

MILK YEAST BREAD

At night boil 1 cup of fresh milk and pour over half a cup of sifted meal. Stir and pour in Thermos bottle. Next morning put this in a bucket or pitcher and add 1 pint of fresh milk and 1 pint of hot water, a pinch each of salt, soda, and sugar. Stir in flour enough to make a moderately stiff batter, beat well, and put in pot of warm water. Put this in a place where it will keep warm. It will rise in less than two hours in warm weather. When risen, add lard, salt, sugar and a pinch of soda, and flour enough to make a moderately stiff dough. Make the dough into loaves, keep warm until light, and bake in moderately warm oven for about 3/4 of an hour.

GERMAN COFFEE CAKE

1 egg, 1 cupful milk, 2 tablespoonsful butter, 3 tablespoonsful sugar, 1/4 yeast cake, 1/4 teaspoonful salt, 1/2 teaspoonful cinnamon, 1/2 cupful raisins, 1/2 cupful shaved citron, flour, quart cup pecans. Scald milk, pour it over the butter, sugar and salt. When luke-warm add the dissolved yeast and enough flour to make a soft dough. Beat mixture hard; let it rise over night. In the morning add beaten egg and fruits and nuts; also a little more flour if necessary. Knead few minutes, shape dough into ring, put into greased pie plate and set to rise. Before putting in oven, brush top with melted butter, sprinkle with cinnamon and sugar. Bake half an hour.

MRS. L. N. DUNCAN.

OAT MEAL BREAD

2 tablespoonsful lard, 1 cup rolled oats. Pour over 1 quart boiling water and let stand until lukewarm. Add 1 tablespoonful of salt, 1/2 cup molasses, 1/2 yeast cake, dissolved in a little warm water. Flour to make as stiff as you can handle with a spoon. Raise the same as light bread.

FANNIE H. WILLIAMS.

SALT RISING BREAD

2 cups milk
1 cup water
1 tablespoonful sugar
1/2 teaspoonful salt
Corn meal
Flour

Scald 1 cup of milk, cool to lukewarm, sift in enough corn meal to make a thick batter. Let stand in warm place over night. In the morning add to batter 1 cup scalded milk, cooled with 1 cup cold water; add 1 tablespoonful sugar, 1/2 teaspoonful salt, and enough flour to make a thick batter. Let rise in warm place. Then work in enough flour to make a soft dough. Make into loaves and let rise. When light, bake in moderate oven.

MRS. M. E. O'HARRA.

Emma Godwin
MILLINERY
AUBURN, ALABAMA

ROLLS

1 yeast cake dissolved in one cup lukewarm water, 1 cup boiled sweet milk, 2 heaping tablespoonsful sugar, 1 tablespoonful lard, enough flour to make a sponge. Let rise and when light add salt and flour to make stiff.

MRS. WM. HARDIE.

CINNAMON ROLLS

Take a portion of the dough from rolls and roll thin. Sprinkle generously with sugar and cinnamon; then roll. Cut in pieces and lay cut side down in pan. Sprinkle with sugar and butter. Let rise and bake. MRS. WM. HARDIE.

J. A. KIRVEN CO.

COLUMBUS' BEST SHOPPING PLACE

Ladies' Ready-to-wear
Silk and Wool Dress Goods
Ladies' and Children's Millinery
White and Colored Cotton Goods
Household Linens
Sheets, Blankets and Spreads.
Ladies' and Children's Shoes

Kirven's Department of Draperies, Window Hangings and home decorative materials is at your service. Estimates and ideas gladly furnished on request.

Mail orders given careful and prompt attention.

When you visit Columbus, be sure and visit Kirven's.

SQUARE AND COMPASS SPECIALS—HOT ROLLS

5 quarts flour
4 Fleishman yeast cakes
12 tablespoonsful sugar
6 teaspoonsful salt
Enough lard to season well

Soak yeast in 1 quart of warm water; make up rolls early in the morning about as thick as ordinary batter cake; let this stand until it rises. After it has risen work down like biscuit. If temperature is favorable for making up the rolls about nine or ten o'clock, they should be ready for working down about one or one thirty. After the mass is worked down let stand about two and a half or thre hours longer and work out again and this time make into rolls and put into pan. Let stand until they rise—a good test when using a common pan is to let them rise to about the top of the pan. Then bake.

NUT BREAD

1 cup flour
1 cup raisins
1 cup walnuts
2 cups milk
2 cups white flour
2 cups graham flour
2 eggs
1/2 teaspoonful salt
4 teaspoonful baking powder
Lump of butter

Mix all ingredients, adding eggs last. Let stand 1/2 hour and bake slowly for more than 30 minutes.

Mrs. W. H. Dowdell.

ROLLS

1 cup Irish potatoes
1 cup warm water
1 cup cold water with cake yeast dissolved in it
3/4 cup sugar

Sift flour, put in two tablespoonsful lard and salt, make up and knead well. Roll and cut out; put in greased pans; put in warm place to rise . **Mrs. F. D. L. Taylor.**

WHOLE WHEAT BISCUIT

1 cup whole wheat flour
2 cups white flour
3/4 cup lard
1 egg
1/4 cup of sugar or syrup
Buttermilk as needed
1 teaspoonful soda
1 teaspoonful baking powder
1 teaspoonful salt

Mix as ordinary white biscuit, but be sure to knead well. Serve hot with butter. **Katherine Williams.**

OATMEAL MUFFINS

1/2 cup of cooked oatmeal
1/2 teaspoonful salt
1 1/2 tablespoonsful shortening
4 teaspoonsful baking powder
1 egg
1/2 cup of milk
1 cup of flour
1/2 cup of cornmeal

Bake as cornmeal muffins.

Mrs. J. P. Thornton.

Orange & Blue Ice Cream Parlor
AGENT FOR WHITMAN'S CANDY
AUBURN, ALABAMA

BISCUIT

2 cups flour
1 teaspoonful salt
1 cup buttermilk
4 level teaspoonsful baking powder
2 heaping tablespoonsful lard

Sift thoroughly the flour, baking powder, and salt together. Rub in the lard. Add a bit of soda to milk, if milk is sour, and mix flour, etc., with milk. Work until a good dough is made. Roll thin, cut, and bake. Mrs. J. W. Tidmore.

FRENCH TOAST

1/2 cup of sweet milk
2 eggs
1/4 teaspoonful salt
1/8 teaspoonful pepper

Beat eggs with salt and pepper; add milk and mix well. Slice bread, dip in mixture, and toast.

Mrs. I. P. Thornton.

PLAIN BISCUIT

1 quart of flour, one teaspoonful of salt, one large tablespoonful of lard. Make a stiff dough with cold water; then beat until soft and smooth. Bake in a moderate oven.

Miss Fannie Binford.

CINNAMON TOAST

Cut bread in one inch slices. Cut each slice into 3 cubes. Toast on all sides. Dip in melted butter; then dust with cinnamon and sugar. Serve hot. Mrs. Kramer.

JOHNNIE CAKE

1 1/2 cups corn meal
1/2 cup white flour
1 teaspoonful baking powder
1 scant teaspoonful soda
Pinch of salt
2 tablespoonsful sugar

Mix thoroughly and add 1 cup buttermilk, 1 egg, 1 tablespoonful melted shortening. Bake in a hot oven.

Mrs. L. S. Blake.

GRIDDLE CAKES

2 cups flour, 2 tablespoonsful meal, 1 teaspoonful of soda, 3 teaspoonsful baking powder, 1 teaspoonful salt, 2 teaspoonsful sugar, 2 tablespoonsful melted butter, 1 egg, 2 cups buttermilk. Process: Sift together all dry ingredients. Add egg and milk, beat well; then add melted butter. Mrs. P. O. Davis.

GRIDDLE CAKES

2 cups flour, 3 teaspoonsful baking powder, 1 teaspoonful salt, 1 1/2 cups milk (sweet), 1 egg, 2 tablespoonsful melted butter. Process: Sift together all dry ingredients and add liquids in order given. Mrs. P. O. Davis.

Auburn Shoe Fixery

G. T. COLLIER, *Manager*

AUBURN, ALABAMA

PLAIN FRITTER BATTER

1 cup flour
1 egg
2 teaspoonsful baking powder
1/2 cup milk
1/4 teaspoonful salt

Add 2 tablespoonsful sugar if sweet batter is desired. Sift dry ingredients together. Add beaten eggs and milk, and beat until smooth. Cook in deep fat to a light brown.

Mrs. J. E. Hamilton.

BAKED BROWN BREAD

4 tablespoonsful of lard, 1 1/2 cups of sour milk, 1/2 teaspoonful of salt, 1 teaspoonful of soda, 1 teaspoonful of baking powder, 1/4 cup of sugar, 2 1/2 cups of graham flour, 1/4 cup of white flour. Add raisins and nuts if desired.

Mrs. J. A. Parrish.

YANKEE WAFFLE

1 cup flour, 1 cup sweet milk, 1 egg, 1 level teaspoonful of baking powder, 1/3 cup melted lard. Do not grease the waffle iron after the first time. Mrs. A. St. C. Dunstan.

ROYAL SALLY LUNN MUFFINS

1 pint flour
1 1/2 teaspoonsful baking powder
1/2 teaspoonful salt
2 eggs
1/2 cup milk
1/2 cup melted butter

Sift together dry ingredients. Stir in beaten yolks of eggs mixed with milk and add melted butter. Beat well. Add whites beaten to stiff froth. Bake in well greased muffin pans. Mrs. W. D. Caddell.

FLOUR MUFFINS

1 tablespoonful butter
1 teaspoonful sugar
1 tablespoonful salt
2 tablespoonsful baking powder
1 egg
2 cups flour
1 cup milk

Cream butter, sugar and salt, break into this the egg and beat well. Add alternately flour and milk, a little at a time and last beat in well the baking powder.

Neva Winston.

FEATHER PUFFS

When bread dough is ready for the oven, roll it out to about one-half inch in thickness and cut into inch squares. Allow these to rise until very light and then drop them into hot fat. When they are brown on one side turn them and brown on the other side. These are delicious to serve with a salad or with soup. Margaret Wright.

B. H. Smith
TAXI SERVICE
PHONE 162-J AUBURN, ALABAMA

POP OVERS

1 egg
1 cup flour
1/2 teaspoonful butter
1 cup milk
1/2 teaspoonful salt

Grease gem pans and place in oven till hot. Mix ingredients thoroughly. Beat with dover egg egg beater 2 minutes. Pour into hot pans. Bake 35 minutes. Have oven very hot at first, after 10 minutes decrease heat.

MRS. J. B. CLARK.

BREAKFAST MUFFINS

4 cups flour
4 teaspoonsful baking powder
1 teaspoonful salt
4 tablespoonsful melted butter
2 tablespoonsful sugar
2 eggs
2 1/2 cups milk

Sift dry ingredients together. Beat eggs well without separating, mix wih milk and add to flour. Add melted butter and beat all together thoroughly. Bake 25 minutes in hot oven.

MRS. JOHN A. CALLAN.

DELICIOUS CORN MEAL MUFFINS

Beat one whole egg; add to it 1/2 of a teaspoonful of salt, 1/2 teaspoonful of sugar and 1/4 teaspoonful of soda. Beat well; then add one cup of butter milk. Stir in slowly one and one-half scant cupfuls of water ground meal, sifted. To this soft batter (just a trifle thicker than pan cake batter) add 1/2 teaspoonful of baking powder. Beat well. Have your muffin-molds real hot and 1/2 teaspoonful of lard smoking hot in each mold. Bake in a very hot oven until brown.

MRS. A. S. LEATH.

GRAHAM MUFFINS

1 cup graham flour, 1 cup white flour, 3/4 teaspoonful baking powder, 1 egg, cup sweet milk, 2 tablespoonsful molasses, 3 tablespoonsful lard.

MRS. E. S. WINTERS.

WAFFLES

1 egg
1 cup sour cream
1 cup flour
2 teaspoonsful baking powder
1/2 teaspoonful salt
1/4 teaspoonful soda

LILLIAN D. GRAY.

KENTUCKY CORN CAKES

1 pint of corn meal, sifted with 1 cup flour, one egg beaten in, buttermilk, salt and soda. Make a slightly stiff dough of this and cook in well greased fry pan on top of stove. This will make about 5 or 6 small cakes, to be turned and well browned on both sides.

MRS. M. B. HENDRICK.

J. W. WRIGHT
HARDWARE CO.
AUBURN, ALABAMA

WAFFLES

1 cup flour (sifted)
1 tablespoonful butter
1 cup sweet milk

Method: Cream the flour and butter. Add sweet milk with a small pinch of salt. Beat well and take 1 tablespoonful of beaten dough, and put into the well heated waffle irons.

MRS. W. B. FRAZER.

WAFFLES

1 1/2 pint buttermilk
2 eggs
1 pint flour
1 level teaspoonful salt
1 level teaspoonful soda
2 tablespoonsful melted butter
1 heaping teaspoonful baking powder

Mix dry ingredients; add milk and butter. Cook on hot irons. Use 2 kitchen spoonfuls batter for each waffle.

MRS. C. L. ISBELL.

EGG MUFFINS

2 cups of corn meal
3 eggs
2 1/2 cups of butter milk
1 teaspoonful of soda
Pinch of salt

Beat well and cook in hot greased tins.

MISS FANNIE VINSON.

CORN STICKS

2 eggs
1 teaspoonful sugar
2 1/2 cups of sifted meal
2 teaspoonsful salt
2 cups of buttermilk
1 teaspoonful soda
3 teaspoonsful baking powder
3 tablespoonsful of melted shortening

Beat eggs together until light. Add milk, shortening, salt and sugar.

C. H. McADORY.

WHOLE WHEAT MUFFINS

2 1/2 cups whole wheat or graham flour, 1/2 cup white flour, 1 tablespoonful molasses, 2 tablespoonsful melted butter or cooking oil, 1 cup sour milk, scant teaspoonful (level) baking soda dissolved in a little hot water. Mix all well together, fill muffin pans 2/3 full and bake 15 to 20 minutes in hot oven.

MRS. JOHN A. CALLAN.

MUFFINS

1 pint flour
4 teaspoonsful salt
2 teaspoonsful baking powder

Sift together. Use milk suffucient to make drop batter. Add teaspoonful melted lard. Bake in moderate oven.

JONES HOTEL.

Wright's Book Store
CLOSING OUT SALE
AUBURN, ALABAMA

WAFFLES

1 3/4 cups flour
3 teaspoonsful baking powder
1/2 teaspoonful salt
1 tablespoonful melted butter
1 cup milk
Yolks of 2 eggs
Whites of 2 eggs

Mix and sift dry ingredients, and add milk gradually. Add yolks of eggs, well beaten, butter and whites of eggs, beaten stiff. Cook on hot greased waffle irons.

MRS. J. W. DRAKE, JR.

WAFFLES

1 pint flour
1 tablespoonful corn meal
1 teaspoonful soda
1/2 teaspoonful baking powder
1/4 teaspoonful salt
1 egg
Lard the size of a walnut

Method: Sift the dry ingredients, add the egg and the lard which has been melted; then enough buttermilk to make the batter the consistency of thick cream. Beat well. Then put in one tablespoonful of batter in each square of the waffle irons, which must be well greased, and very hot.

MRS. W. B. FRAZER.

BREAD CRUMB MUFFINS

1/2 pound stale bread crumbs
1 pint syrup
1/2 cup butter
2 eggs
1/2 pint buttermilk
1/2 pint warm water
1/2 teaspoonful ginger
1 teaspoonful cinnamon
1 teaspoonful all-spice
1 teaspoonful cloves
1 teaspoonful soda
Flour to make muffin batter

Mix all well together, adding at the last the soda dissolved in warm water, and the flour sufficient to make a moderately stiff batter. Add raisins if desired. MISS MARY COX.

Pies

JELLY PIE

5 eggs, 1/2 cup sugar, 1/2 pound butter, 1 small glass jelly, 2 large cups milk. Beat egg yolks, sugar and butter to a cream; add jelly and milk. Set on stove and stir in tablespoonful flour made into paste. When thick and creamy pour on pastry already browned; then cover with heavy meringue made from the whites. Brown lightly. Makes two pies.

MRS. LANE.

PINEAPPLE PIE

2 beaten eggs
3/4 cup of sugar
1/4 cup of flour
1 can of grated pineapple
4 tablespoonsful of butter

MRS. JOHN BUTLER.

Bank of Auburn
AUBURN, ALABAMA
YOUR ACCOUNT WILL BE APPRECIATED
President S. L. TOOMER
Vice-President DR. C. A. CARY
Cashier W. D. MARTIN

BANANA FRITTERS

4 bananas	Fritter batter
4 tablespoonsful sugar	4 tablespoonsful lemon juice

Remove the skins from the bananas, scrape them with a silver knife and cut them in four equal parts. Sprinkle them with sugar and the lemon juice, cover in batter, fry in deep fat at a temperature of one hundred and seventy-five degrees Centigrade and drain them on paper. BARBARA WRIGHT.

EGG CUSTARD

First, separate the whites and yolks of four eggs; put the yolks in a bowl; then add a cup of sugar and two tablespoonsful of flour; beat together; then add one cup of sweet milk and one tablespoonful of butter. Flavor to suit taste. This makes two custards. When the custards are a nice brown, beat the whites of four eggs to a stiff froth; then add four tablespoonsful of sugar and spread over the custards; return to oven and cook until a delicate brown. MRS. J. R. GIBBS.

LEMON PIE

1 lemon	3 tablespoonsful water
1/2 cup butter	3 eggs
2 tablespoonsful flour	1 cup sugar

Beat the yolks of three eggs and the white of one with the sugar. Add cornstarch, melted butter, water, lemon juice and grated rind. Bake in one pie plate lined with rich pastry. Beat the remaining whites with 1/2 cup of sugar. When pie is done, spread the whites on the pie and place in oven to brown slightly. MRS. T. C. KING.

TRANSPARENT CUSTARD

Beat well with half a pound of crushed sugar, the yolks of eight eggs. Set upon the fire, the pan containing them, and add in small pieces, half a pound of butter. Stir constantly until the butter melts. Remove it from the fire, and stir in a wineglass of thick cream. Flavor to taste.

MRS. E. N. STOUGH.

CARAMEL PIE

2 cups sweet milk	5 eggs	2 cups sugar

3 heaping tablespoonsful flour, butter size of walnut, vanilla flavoring. Mix 1 cup of sugar, milk, 4 egg yolks and flour together and put on to cook in double boiler, while browning the other cup sugar. Add brown sugar and butter to other mixture and cook until thick; remove from stove and add flavoring. Put in cooked pastry shells and make meringue of egg whites, and spread on pies. Brown in oven as usual. This makes two pies. SUE R. POWELL.

The good will of our patrons and friends is one of our most valuable assets. May our business relations with you continue with good will.

W. T. EDWARDS

STAPLE AND FANCY GROCERIES

COLLEGE ST. PHONE 176

CHESS PIE

1/2 cup of butter, 3/4 cup of sugar, 1/2 cup of sweet milk, yolk of 3 eggs, 1/2 teaspoonful vanilla. Perfectly delicious.

Mrs. Cora Hardy.

SOUR CREAM PIE

1 cup thick sour cream 3/4 cup sugar
1 cup chopped raisins Yolks of 2 eggs, beaten
1/2 teaspoonful each of cloves and cinnamon Dash of salt

If cream is not thick, add 1 tablespoonful flour. Bake with one crust. When done, allow to cool, and pour over the top, the whites of 2 well beaten eggs, to which has been added 4 tablespoonsful sugar and a bit of vanilla extract.

Mrs. Kramer.

BANANA MERINGUE PIE

Make a custard of 1/2 cup sugar, 1 cup milk, and 2 egg yolks. Pour into baked crust, spread with thinly sliced bananas, cover with a meringue made of 2 stiffly beaten egg whites and two tablespoonsful of sugar. Put in stove and slightly brown. **Lottie Wright.**

BUTTERMILK PIE

1 heaping tablespoonful flour or cornstarch 2 whole eggs
1 tablespoonful melted butter 1 cup sugar
1 cup fresh buttermilk Vanilla flavoring

Beat eggs, add sugar and cornstarch, and heat until creamy. Add melted butter, buttermilk, and flavoring. Turn into pie pan lined with rich pastry and bake in a fairly hot oven until custard is set. **Mrs. R. L. Jenkins.**

BANANA PIE

1/8 cup powdered sugar 1/2 dozen bananas
1/2 teaspoonful salt 1 1/2 cups whipped cream

Method: Bake single crust of pastry, fill with sliced bananas, add salt and powdered sugar. Cover with whipped cream just before serving. **Mrs. Rufus Dowdy.**

GREEN TOMATO MINCE-MEAT

1 peck green tomatoes 2 pounds raisins
6 or 8 firm apples 1 pound currants
4 pounds brown sugar 1 cup vinegar
2 tablespoonsful each of salt, cloves and cinnamon

Chop tomatoes and apples fine, and cook all together until thick, and then seal in glass jars. A little butter added when making pies is an improvement. 3 pounds of raisins may be used instead of currants. This is best made of small tomatoes taken from vines just before frost. **Gertrude C. Dalbey.**

Busy Bee Cafe
GOOD PLACE TO EAT
AUBURN, ALABAMA

HOT WATER PIE CRUST

1 cup flour, 1/4 teaspoonful salt, 6 tablespoonsful lard, 3 tablespoonsful boiling water. Rub lard into flour and salt, mix with boiling water. Let cool, bake on bottom of pie pan and fill with any filling. MRS. E. F. CAUTHEN.

MOCK CHERRY PIE

2 cups of cranberries (cut in halves), 1 cup of raisins, 2 cups of sugar, 2 tablespoonsful of flour, small pieces of butter, 2 cups of boiling water, 2 teaspoonsful vanilla. Let this cook till thickens and when cold bake in good pastry with strips of pastry on top. Enough for 2 large or 3 small pies.

MISS MARY COX.

W. R. ABBOTT

PHOTOGRAPHER

STUDIOS:

Hurst Bldg., Ave. A, Opelika
Over Old Postoffice, Auburn

FRIED APPLE PIES

Take 1 pound dried apples. Soak in hot water until tender. Drain water off; add hot water to cover; simmer slowly until tender; mash fine. Take left over biscuit dough, roll this, spread with mashed apples on half of rolled dough; cover with other half. Fry in deep hot fat. MRS. W. P. ZUBER.

CORNSTARCH PIE

1 pint of sweet milk, 1 cup of sugar, 2 tablespoonsful of cornstarch, yolks of 2 eggs. Cook in double boiler until thick and flavor to taste. Bake in good pastry. Beat the whites till stiff and add 2 tablespoonsful sugar. Spread over top, return to stove and brown slightly. MISS MARY COX.

CHOCOLATE PIE

1 1/2 squares chocolate
1 2/3 cups scalded milk
2/3 cup sugar
1 tablespoonful cornstarch
1/2 teaspoonful vanilla extract
1 whole egg and 2 yolks

Melt chocolates over hot water; then add hot milk and cook together until smooth. Add sugar sifted with cornstarch and cook until thick. Cool slightly. Add the eggs, slightly beaten, and vanilla. Bake in a single crust, (partially cooked) until firm. Make a meringue of the two whites, and brown.

Mrs. Francis W. Burns.

COCOANUT PIE

2 eggs, 1/2 cup sugar, 2 tablespoonsful corn starch, 1 cup cocoanut milk or milk. Cook first three ingredients until thick and then add cocoanut. Fill a baked crust cover with stiffly beaten whites of eggs and brown in oven.

Mrs. E. S. Winters.

APPLE-LEMON PIE

2 cups mashed apples
Juice 1 lemon
2 tablespoonsful flour
2 egg yolks
1 cup sugar

Cook until thick. Pour into pastry. Make meringue with egg whites, adding 2 tablespoonsful powdered sugar. Brown meringue.

Mrs. C. L. Isbell.

LEMON PIE

3/4 cup sugar
3/4 cup boiling water
2 tablespoonsful flour
1 teaspoonful butter
2 egg yolks
3 tablespoonsful lemon juice
Grated rind of lemon

Mix cornstarch, or flour, sugar, and add boiling water, stirring constantly. Cook two minutes. Add butter, egg yolks, and juice of one lemon. Turn in mixture which has been cooled and bake until pastry is well browned. Cool slightly and cover with meringue; then return to oven and brown meringue slightly.

Mrs. J. W. Flanagan.

CREAM PIE

Line pie dish with crust and bake.

Filling: 1 pint sweet milk. 1 cup sugar, 3 tablespoonsful cornstarch or 4 tablespoonsful flour, yolks of 2 eggs.

When milk is scalding hot. add other ingredients. Cook until it thickens. When cool add 1/2 teaspoonful each of vanilla and lemon extract. Beat up whites of eggs and 2 teaspoonsful of sugar. Turn filling into crust and spread whites of eggs over top. Brown in hot oven.

Mrs. Emma Hunt.

SPACE PAID FOR BY
DR. C. S. YARBROUGH
AUBURN, ALABAMA

MARSHMALLOW CREAM

Chop fine 1 pound of marshmallows and one bottle of cherries. Whip 1 quart of cream a little; add marshmallows, cherries and 1 cup of nut meats. Beat stiff. This serves 20.

Mrs. Ward.

PINEAPPLE PUDDING

2 3/4 cups scalded milk, 1/4 cup sugar, 1/4 cup cold milk, 1/4 teaspoonful salt, 1/3 cup cornstarch, 1/2 can grated pineapple, whites of 3 eggs. Serve with yellow sauce: 2 egg yolks, 1 cup sugar, 1 teaspoonful vanilla.

Mrs. Julia Smith.

E. Z. HEARD

Hardware and Crockery

Full line of Stoves, Ranges, Volrath Enamel Ware, Refrigerators, Freezers, Water Coolers, Electrical Goods, Mazda Lamps, and everything to make up a real Hardware Store.

OPELIKA, ALABAMA

CHOCOLATE PUDDING

1/4 cup butter
1 cup sugar
Yolks 2 eggs
1/2 cup milk
3 teaspoonsful baking powder
1 1/3 squares of unsweetened chocolate
1 3/8 cups flour
Whites of two eggs
1/8 teaspoonful salt
1/4 teaspoonful vanilla

Cream the butter and half the sugar. Beat yolks of eggs until thick, and add, gradually, remaining sugar. Combine mixtures, add milk alternately with flour mixed and sifted with baking powder and salt; then add whites of eggs beaten until stiff, melted chocolate, and vanilla. Bake in angel cake pan. Serve with whiped cream when cool.

Mrs. J. W. Flanagan.

PLUM PUDDING

(Old recipe used in Bishop Beckwith's family.)

1 1/2 pounds bread crumbs
1 pound raisins
1 pound suet
1 pound currants and nuts.
1 pound sugar
9 eggs

Mix at night, adding eggs in the morning. Put in cans and steam from two to three hours or place in cloth and boil.

Mrs. E. R. Miller.

ORANGE PUDDING

3 oranges cut up; sprinkle 1 cup of sugar over them and set aside for 1 hour.

1 pint of sweet milk, yolks 3 eggs and 1 whole white of egg, 3 tablespoonsful sugar, 1 tablespoonful cornstarch. Cook until it thickens. Spread over oranges. Make meringue with whites. Spread over top and brown. Mrs. W. W. Hill.

BANANA PUDDING

1/2 pound vanilla wafers
1/2 dozen bananas
2 eggs
1 cup sweet milk
1 tablespoonful of flour
1/2 cup of sugar

Beat yolks of egg until cream; add sugar, milk and flour. Cook until thick, remove from stove. Put 1 layer of wafers; then layer of custard (which has been cooked thick), and layer of bananas, etc., until all used. Put in stove and cook 20 minutes. Remove. Pour white of egg (beaten) on and brown. Mrs. Busbee.

RICE PUDDING

4 cups milk
1/3 cup rice
1/2 teaspoonful salt
1/2 cup sugar
Nutmeg
Grated rind of 1/2 lemon

Wash rice, mix with other ingredients; pour mixture into a buttered purring dish. Bake for three hours in a very slow oven, stirring it three times during first hour of baking to prevent sticking. Mrs. Hunter H. Johnson.

SAUCE FOR APPLE DUMPLING OR ANY PUDDING

1 cup water
1/2 cup sugar
2 tablespoonsful butter
1/8 teaspoonful salt
2 tablespoonsful cornstarch or three of flour

Mrs. E. F. Cauthen.

LEMON SAUCE

1/2 cup sugar
2 cups water
1 lemon juice and rind.
2 teaspoonsful cornstarch
1 tablespoonful butter

Mrs. Copeland.

Eureka Construction Co.

ALL KINDS OF BUILDING AND CONTRACTING

HOMES A SPECIALTY

CARAMEL SAUCE

2 teaspoonsful butter
2 cups milk
1/2 cup sugar (caramelled)
1 teaspoonful vanilla

COTTAGE PUDDING

2 tablespoonsful butter
2 eggs
1 1/2 cups sugar
2 teaspoonsful baking powder
1 cup water
3 cups flour
1 teaspoonful vanilla

Beat eggs well. Add sugar, melted butter, flour, and baking powder. Add water. Serve hot with chocolate sauce for which mix and cook together 1 tablespoonful butter and same of flour, 1/2 cup sugar, and 1 1/2 cups water. Boil well and flavor with melted chocolate. Or, omit chocolate in sauce, add instead 1 teaspoonful vanilla and add raisins to pudding.

Mrs. J. L. Cook.

THANKSGIVING PUDDING

1 cup sugar
1 cup butter
1 cup buttermilk
2 1/2 cups flour
1 teaspoonful soda (heaping)
2 eggs
1 box seedless raisins
1 teaspoonful cinnamon
1 teaspoonful vanilla

Chop and flour raisins, mix all ingredients as for cake, adding raisins last. Steam 3 hours. Serve with sauce for which cream 1/2 cup butter with 1 cup powdered sugar; add 1 egg white, beaten light, and flavor with nutmeg.

Miss Mary Cox.

BUTTERSCOTCH PIE

1 cup dark brown sugar
1 cup water
1 baked pie crust
1 tablespoonful vanilla
2 tablespoonsful flour
1 tablespoonful butter
2 egg yolks (whites for top)

Mix sugar, egg yolks and flour to smooth paste; add water and butter and stir over fire till thick. Add vanilla and pour into crust. Beat whites to stiff froth, add 2 tablespoonsful sugar, put on pie, and brown slightly in oven.

Mrs. R. G. Briggs.

APPLE PIE

3 egg whites
1 cup sugar
Butter size of egg
3 cups apple sauce

Peel apples, slice thin, cook till smooth in a little water, adding sugar when nearly done. Pour into crust and bake. Beat eggs to stiff froth with teaspoonful of sugar, spread over pies and brown. This makes 3 pies. Mrs. W. R. Graves.

S. L. Toomer Druggist
STORE ON THE CORNER
PHONE 19

LEMON PIE

1 cup sugar
1 cup boiling water
Juice of 1 lemon
1/2 teaspoonful salt
3 eggs
3 tablespoonsful flour
1 tablespoonful butter

Filling: Sift together flour, sugar and salt. Add boiling water and stir until smooth and boiling. Add butter, yolks beaten light, and lemon juice.

Meringue: Beat the 3 whites till dry; then gradually beat in 5 level tablespoonsful granulated sugar.

Mrs. Ben Martin.

BOILED CUSTARD

1 pint of hot milk
Yolks of 3 eggs
1/4 cup sugar
1/8 teaspoonful salt
1/2 teaspoonful vanilla or orange

Beat eggs, add sugar and salt; then the hot milk, stirring constantly. Cook in a double boiler until mixture thickens, and a coating forms on the spoon. Strain, cool, and flavor.

Mrs. Cameron.

CHOCOLATE PIE

1 cup sugar
2 eggs (yolks)
Butter size of egg
2 tablespoonsful cornstarch
1/2 cup grated chocolate
1 cup hot water
1/2 teaspoonful vanilla

Cook until thick, stirring constantly. Fill cooked pie shell, cover with meringue. Brown in moderate oven.

Mrs. J. T. Williamson.

MOLASSES PIE

1 cup sugar
1 cup molasses
3 eggs
Butter size of egg or less
1 teaspoonful of ginger

Bake in pie plate, lined with pie pastry.

Mrs. J. T. Williamson.

MINCE PIE

8 cups beef, after cooking and chopping
12 cups chopped apples
3 cups beef suet
4 cups chopped raisins
4 cups chopped currants
5 cups sugar
1 1/2 cups molasses
Little salt and pepper
2 cups vinegar
6 teaspoonsful cinnamon
3 teaspoonsful cloves
1 teaspoonful nutmeg
1/2 pound citron, chopped
2 lemons, rind and juice

Mix all together with the stock in which meat was cooked. This makes 14 pies.

Mrs. A. C. Dumas.

THE GREATEST APPETIZER—CLEANLINESS
THE IDEAL LAUNDRY
WILL SERVE YOU WELL Phone 194, AUBURN, ALA.

FIG PUDDING

1 cup figs, cut fine	1 1/2 cups marshmallows
1/2 cup water	1/2 cup chopped nuts
2 tablespoonsful sugar	1 cup cream

Stew figs, water, sugar, and marshmallows till thoroughly melted. Turn into bowl, cool, add nuts. When ready to serve whip the cream and fold in. For a more elaborate dessert, serve on lady fingers or sponge cake, and top with whipped cream. MRS. REDDING S. SUGG.

STRAWBERRY SHORT CAKE

5 eggs (whites only)	1 tablespoonful cold water
3 drops vinegar	

Beat the above well. Then add (7) seven teaspoonsful sugar (not heaping). Beat well. Then add (7) more teaspoonsful sugar again, and beat well. Add again (14) fourteen teaspoonsful sugar, or use (7) seven teaspoonsful to each egg. Whip a long time. Cut and grease brown paper to fit pans and bake one hour. Have oven real hot; then let cool down. Use any amount of berries and lots of whipped cream. Let berries stand in sugar awhile before using.

SUE R. POWELL.

A DAINTY DESSERT

Soak 1/2 box gelatine in liquid from one small can of pineapple. Let this begin to congeal. Whip 1 pint of cream stiff. Beat 1 cup sugar with whites of two eggs. Whip in the gelatine and add pineapple in small pieces. Let congeal and serve.

MRS. W. D. CADDELL.

MOONSHINE

This dessert combines a pretty appearance with a palatable flavor. Beat the whites of six eggs to a stiff froth, add 6 tablespoonsful of sugar. Beat well for thirty minutes. Add 1 cup of preserved cherries. Set on ice till thoroughly chilled. To serve, pour into each saucer some rich cream sweetened and flavored with vanilla; heap the moonshine on cream. Enough to serve seven or eight people. MRS. SWOPE.

PRUNE SOUFFLE

1 cup stewed prunes mashed or cut in small pieces, whites of five eggs, 1 cup sugar. Beat whites till stiff, add sugar, then prunes. Put in quick oven and brown slightly. Serve when thoroughly chilled with custard made of yolks, 1 quart milk, 1 cup of sugar, cooked in double boiler and cooled. Figs may be used instead of prunes if preferred. MRS. MAYO.

TREES THAT PRODUCE RESULTS
FLOWERS THAT PLEASE
PECANS FROM PECAN-ODLE FARM
J. A. KERNODLE
Representative J. VAN LINDLEY NURSERY CO.

GRAPENUT CUSTARD

4 cups milk	4 eggs
1 cup sugar	1 cup grapenuts

Mix eggs, milk and sugar as for plain custard; pour into ramekins or pudding pan and sprinkle over the grapenuts. Bake in moderate oven till firm. MRS. JOHN A. CALLAN.

CHOCOLATE ROLL

Beat 2 egg yolks, add 1 cup sugar slowly and 4 tablespoonsful cold water. Sift in one cup flour with 1 1/2 teaspoonsful Royal Baking powder and 1/2 teaspoonful salt. Add alternately with 2 beaten egg whites. Spread very thinly in greased pan. Bake in moderate oven about 15 minutes. Turn out on damp cloth, trim edges, spread with filling and roll in cloth while warm. When cool remove cloth and sprinkle with powdered sugar.

Filling: Scald 3/4 cup milk with 1 1/2 squares Baker's chocolate and thicken with 1/4 cup flour mixed with 1/4 cup cold milk; add one tablespoonful butter. Beat 1/2 cup sugar, 1 egg and 1/4 teaspoonful salt together and add. Cook over hot water until smooth and thick. Add 1/2 teaspoonful vanilla and spread. MRS. C. A. CARY.

CHARLOTTE RUSSE

Mix one pint rich cream, 1/2 cup powdered sugar, one teaspoonful vanilla. Have very cold and whip to stiff froth, turning under cream when it first rises. Line dish with sponge cake or lady fingers. Fill with whipped cream.

MRS. E. N. STOUGH.

ORANGE CUSTARD

4 sweet oranges	3 eggs
1 pint sweet milk	1 cup sugar

1 heaping tablespoonful cornstarch

Cut oranges cross-wise and take cut pulp and juice with orange spoon into pan. Moisten the cornstarch with a little of the milk and put the rest of milk where it will boil. Mix the starch, yolks of eggs (well beaten) and 2/3 of the sugar. Then stir into the boiling milk. Sprinkle the rest of the sugar over oranges, and when custard is done pour it over them and cover with meringue made with the whites. Let boil slightly in oven and serve cold. GERTRUDE C. DALBEY.

CHARLOTTE RUSSE

1 pint cream, 1/4 cup powdered sugar, 1 teaspoonful vanilla. Mix ingredients, have very cold, and whip to stiff froth. Line dish with lady fingers. Fill with whipped cream and serve cold. MRS. J. B. CLARK.

Burton's Book Store

FORTY-FIVE YEARS' OLD AND STILL GROWING

COLLEGE AND SCHOOL TEXT BOOKS

FINE STATIONERY Place your order for Silverware with us

POOR MAN'S PUDDING

1 quart milk, 2 tablespoonsful rice, 1 tablespoonful butter, a pinch of salt, 1 or 2 pieces stick cinnamon. Wash rice well and put in a baking dish with sugar, salt and butter; pour the milk over and bake very slowly, at least 2 1/2 hours, stirring twice during the first hour. Butter may be omitted. Excellent if chilled and served with whipped cream.

MRS. ZEBULON JUDD.

NEWELL & LIPSCOMB

THE TIGER DRUG STORE

As Near to You as Your Phone

200——PHONE——200

We Make a Specialty of Compounding

Physicians' Prescriptions
and Family Recipes

A Service to Perfection. Home of Pure Drugs

THE REXALL STORE

AUBURN, ALA.

SWEET POTATO PUDDING

3 potatoes
2 cups sugar
3 cups sweet milk
4 eggs
3/4 cup butter
1 teaspoonful salt

Peel potatoes, grate them, add sweet milk, sugar and eggs, well beaten. Mix all together; put in a greased pan; cook one hour. When it gets brown on top stir from the bottom. Let cook till brown.

MRS. TOM EDWARDS.

APPLE "BETTY"

Peel and cut apples in thin slices. Grind biscuit or stale bread into crumbs. First put a layer of crumbs in baking dish. Cover with layer of apples, sprinkle with sugar, add butter, and dash of cinnamon in alternate layers till dish is filled. Sprinkle with sugar and cinnamon on top; pour in enough warm water to steam; set in oven to bake. Serve hot. A good supper dish.

MRS. LANE.

DATE PUDDING

Mix in bowl, 2 cups bread crumbs, 1 cup flour, 1 1/2 cups suet chopped finely, 2 cups of dates chopped thoroughly, 1/2 cup sugar; add liberal pinch of salt and two teaspoonsful baking powder. Moisten with 2 eggs beaten in little milk. Put into well buttered bowl and steam 3 to 6 hours. Serve hot with cream or other sweet sauce. MRS. C. A. CARY.

BAKED STUFFED APPLES

Pare and core 1/2 dozen apples. Stuff centers with pecans and raisins. Sweeten with one cup of sugar and add one cup of water. To keep apples whole, bake on the grate in the oven and baste occasionally to have them a pretty golden color. When done put in center of each apple a marshmallow. Return to grate and toast slightly. MRS. J. J. WILMORE.

LADY POMPADOUR

Beat 1 quart heavy cream till thick; add sugar to taste. Set in refrigerator. Cut 1/4 pound marshmallows in bits; 1 can pineapple, cut fine; 6 bananas; 1 cup nut meats—pecans. Just before serving, add fruits to cream and fold in. Serve in ice cream dishes with cherry on top. Any other fruit may be added to suit taste. MRS. LANE.

CHARLOTTE

2 boxes Sparkling Gelatine	2 quarts whipped cream
1 quart sweet milk	4 whites of eggs, well beaten

Dissolve gelatine in a little cold water, heat milk and pour over gelatine. Let cool and add to the cream and egg whites. Sweeten and flavor to taste; whip well all together.
MRS. A. C. DUMAS.

STUFFED LADY FINGERS

Process: Separate lady fingers in halves and spread with either of these two mixtures and replace halves: (1) cream cheese, pecans and mayonnaise; (2) freshly cooked divinity fudge and pecans, chopped fine. Flavor with a few drops of peppermint. MRS. B. B. ROSS.

PRUNE SOUFFLE

3 eggs (whites)	1/4 cup sugar
1/2 cup prune pulp	1/2 teaspoonful lemon juice

Process: Stir prunes, stone and chop fine. Beat whites very stiff and mix in order given. Cook in slow oven until mixture seems dry when knife is run into it. Serve with whipped cream. MRS. B. B. ROSS.

Copeland & Earnest

STAPLE AND FANCY GROCERIES, CORN, OATS, HAY, CHICKEN FEED, COTTON SEED MEAL AND HULLS

PRICES REASONABLE QUALITY GUARANTEED
PHONE 125

Cakes

CHOCOLATE CAKE

1 1/2 cups sugar
1/2 cup butter
1/2 cup milk
2 eggs
3/4 cup cocoa
2 cups flour
1 teaspoonful (heaping) baking powder
1 teaspoonful vanilla

Cream butter and sugar; add beaten yolks and milk. Dissolve cocoa in enough hot water to make thin paste. Add flour sifted with baking powder, and fold in beaten whites and vanilla. Bake 45 minutes in moderate oven.

Frosting: Boil 1 1/4 cups sugar and 1/4 cup water till it spins a thread. Pour slowly on beaten whites of 2 eggs.

MABEL A. BIGGIN.

WELLESLEY LOAF CAKE

1/4 cup butter
1/2 cup sugar
2 eggs
2 1/2 teaspoonsful baking powder
1/2 cup milk
1 1/4 cups flour
2 squares chocolate
1 teaspoonful vanilla

Cream butter with 1/2 cup of sugar. Beat yolks of eggs till thick and gradually the other half cup of sugar. Combine mixtures and add the milk alternately with the flour mixed and sifted with the baking powder. Then add whites of eggs beaten till stiff, the melted chocolate and vanilla. Turn into buttered and floured shallow cake pan and bake in moderate oven 30 minutes. Ice with boiling icing and when icing is set, pour over, a little at a time, 1 1/2 squares of melted chocolate, and spread evenly with back of a spoon.

CLEMENCE WHITNEY HULSE.

CARAMEL CAKE

2 cups sugar
6 eggs
2 1/2 cups flour
1 cup butter
1 cup sweet milk
2 1/2 teaspoonsful baking powder

Separate whites and yolks of eggs; cream yolks and sugar together; melt butter and add to yolks and sugar; then add the milk. Next add flour and the stiffly beaten whites of eggs.

Caramel Filling: 2 cups sugar, 1/2 cup sweet milk, or water, 1/2 cup of butter. Cook till thick, stirring constantly. Add any kind of nuts when taking off the stove.

MRS. J. R. GIBBS.

SPACE PAID FOR BY A FRIEND

GOLD CAKE

1/2 cup butter
1 cup sugar
6 egg yolks
2 cups flour
1/4 teaspoonful salt
1 tablespoonful baking powder
Grated rind and strained juice of 1 large orange

Mix dry ingredients. Cream butter and sugar. Add well-beaten yolks, orange rind and juice and last, the flour. Bake in shallow pan in moderate oven, and ice with orange water icing. Or bake in 2 layers and fill with caramel filling or chocolate.

Jeffie L. Day.

WHITE CAKE

Mix well 1 cup of butter, or crisco, and 2 1/2 cups sugar. Then add 1 cup of flour, 1/2 cup luke warm water, 2 cups flour, the whites of 8 eggs, well beaten, 1/2 cup flour with 2 teaspoonsful baking powder. Bake either in loaf or layer.

Mrs. L. L. Cooper.

WHITE CAKE

1 cup snow drift
2 cups sugar
3 cups sifted flour
Whites five eggs
2 teaspoonsful baking powder
1 cup cold water
Salt and 1 teaspoonful vanilla

Bake in layers.

Mrs. B. B. Crenshaw.

COCOANUT CAKE

Whites of 9 eggs
3 cups sifted flour
2 cups sugar
1 cup butter
1/2 cup sweet milk
2 teaspoonsful baking powder

Mrs. Gordon Worley.

CHOCOLATE CAKE

1/2 cup butter
1 1/2 cups sugar
2 cups flour
1/4 teaspoonful salt
2 teaspoonsful baking powder
1/2 cup sweet milk
4 eggs
1 teaspoonful vanilla
4 ounces chocolate dissolved in 5 tablespoonsful water

Cream butter and sugar; add eggs, vanilla, chocolate, milk and flour, alternately. Beat hard. Cook in pan with three papers.

Kathleen Keller.

JAM CAKE

Three eggs, one cup of sugar, three-fourths cup of butter, two cups of flour, blackberry jam (well mashed), one small teaspoonful of soda. Flavor with spices—any kind desired.

Olivia Armstrong.

SPACE PAID FOR BY A FRIEND

BLACKBERRY JAM CAKE

2 cups sugar
3/4 cup butter
4 eggs
4 cups flour
1 cup jam
1 cup sour cream (light)
3/4 teaspoonful soda
2 teaspoonsful cinnamon
1 teaspoonful spice
1 teaspoonful cloves

NEVA WINSTON.

WATER SPONGE CAKE

1 pint flour
1 pint sugar
1/4 pint boiling water
7 eggs
Juice 1/2 lemon
Grated rind 1 lemon

Boil sugar and water to syrup, without stirring; pour (while boiling hot) in thin stream on yolks, beating hard all the while. Continue beating until batter is thick and very light. Fold in stiffly beaten whites, add lemon juice and rind; last fold in flour, very lightly. Pour into tins lined with oiled paper and bake 35 minutes. MRS. LEONORA M. TICKNOR.

DEVIL'S FOOD CAKE

1 cup brown sugar, 1 cup chocolate, half cup sweet milk, 1 yolk egg, teaspoonful vanilla, lump butter. Cook this and let cool.

1 cup brown sugar, 1/2 cup butter, 1/2 cup sweet milk, yolks three eggs, 2 cups flour, 1 teaspoonful soda, whites of eggs, beaten light. Add last. MRS. C. J. YOUNG.

DRIED APPLE CAKE

One and one-half cups sugar, one cup stewed dried apples, one teaspoonful salt, one teaspoonful soda, one tablespoonful cinnamon, two-thirds cup butter, one egg, white and yolk. May add one cup nuts and one cup raisins.

MRS. E. E. BINFORD.

MRS. COLVIN'S CHOCOLATE CAKE

4 eggs (well beaten)
4 level teaspoonsful baking powder
1 level teaspoonful cinnamon
3 squares melted chocolate
1/2 cup butter
2 cups sugar
1 cup milk
2 2/3 cups flour

Bake in layers or loaf.

Frosting for Cake

1 cup sugar
1/3 cup sweet milk
Vanilla
1 square chocolate
2 tablespoonsful butter

KATE E. MCELHANEY.

Philip Foster Market

PORK, BEEF, OYSTERS AND FISH

WHITE CAKE

1 1/2 cups sugar
1/2 cup butter
3/4 cup milk
2 1/2 cups flour
Whites 4 eggs, beaten stiff
2 teaspoonsful baking powder

Flavor to taste. Cream butter and sugar; add milk and flour and lastly, the whites of eggs. Mrs. M. L. Nichols.

FRUIT CAKE

2 eggs
2 cups sugar
3 cups flour
1 pound raisins
1 pound nuts
1/2 pound citron
1/4 pound crystallized pineapple
1/4 pound crystallized cherries
2 rounded tablespoonsful shortening
1 level teaspoonful soda
1 level teaspoonful baking powder
1 pint water
Spices to taste

Put raisins, sugar, shortening and water together, and boil hard for 5 minutes. Let cool and add flour, nuts, fruits, spices, soda, and eggs, well beaten. The dough will seem too soft, but it will come all right. Bake in tin with tube. Put in cold oven with pan of hot water under cake. Bake 2 1/2 hours.

Mrs. W. B. Frazier.

CHOCOLATE DELIGHT

Cream 1/4 cup of butter; add gradually, beating constantly, 1/2 cup sugar. Beat yolks of 2 eggs until thick, and add 2 cups sugar gradually while beating. Add 1/2 cup of milk alternately with 1 1/4 cups flour mixed and sifted with 2 1/2 teaspoonsful baking powder. Add whites of 2 eggs, beaten until stiff, 2 squares chocolate, melted, and 1/4 teaspoonful vanilla. Turn into a buttered and floured cake pan and bake. When cold cover with frosting. When frosting is set pour over a little at a time, 1 1/2 squares melted chocolate and spread with back of spoon.

Frosting: Put 2 cups sugar and 1/2 cup boiling water in pan. Stir until sugar is dissolved. Let boil without stirring, until mixture will spin a thread when dropped from spoon. Pour syrup gradually over the whites of 2 stiffly beaten eggs, beating until mixture is stiff enough to hold its shape. Return to sauce pan and cook over water, stirring from sides of pan until it becomes granular around sides. Remove and beat until mixture holds its shape. Flavor with 1/2 teaspoonful vanilla. This cake won first prize in cake receipt contest.

CROTON CAKE

1 pound of flour, 1 pound of sugar, 1/2 pound of butter, 1 cup of sweet milk, 6 eggs, 2 level teaspoonsful baking powder. Beat eggs separately, adding whites at the last. Bake 1 1/2 hours in slow oven. Mrs. E. A. Smith.

Clifton A. Jones

Dealers in
GENERAL MERCHANDISE
PHONES 13 AND 30

POUND CAKE

1 pound each of sugar, butter, flour and eggs; 1 rounding teaspoonful of baking powder. Sift flour and baking powder together until light. Cream butter and flour together; then mix with sugar and eggs. Beat whites to stiff froth and add to mixture, beating until thoroughly mixed. Add flavoring and bake in a moderate oven. Mrs. Julia Watt.

PRINCE OF WALES CAKE

2 cups brown sugar
2/3 cup butter and lard
1 cup sour milk
1 teaspoonful soda
2 eggs
1 teaspoonful baking powdoer
1 teaspoonful all-spice
1 teaspoonful cloves
1 teaspoonful cinnamon
1 cup raisins
3 cups flour

Mrs. F. E. Guyton.

FIRST NATIONAL BANK

OPELIKA, ALA.

CAPITAL AND SURPLUS $450,000.00

N. P. RENFRO, Pres. H. L. HALL, Casheir

OPELIKA, ALA.

APPLE SAUCE SPICE CAKE

Prepare one cupful unsweetened apple sauce. Cream 1 cup sugar with 1/2 cup butter or butter substitute. Dissolve 1 teaspoonful soda in tablespoonful boiling water, and fill measuring cup full of unsweetened apple sauce. Beat with spoon and add it to creamed butter and sugar.

2 cups flour
1 cup raisins
1/4 teaspoonful cloves
1/2 teaspoonful cinnamon
1/2 teaspoonful nutmeg

Bake in slow oven 45 minutes. Mrs. Kramer.

TUDY FRUITY CAKE

One cup of butter, creamed with two cups of sugar; one cup sweet milk, three cups flour, two teaspoonsful baking powder, whites of five eggs, beatei stiff, and flavoring to suit taste.

Filling: 1 cup sugar, 1 cup milk, 2 eggs.

Flour to thicken. Cook as boiled custard. When cool add one cup raisins, one cup nuts and one cup grated cocoanut.

MRS. W. S. DAY.

SPONGE CAKE

Yolks of 3 eggs, 1 cup of sugar, tablespoonful hot water, 1 cup of flour, 1 1/2 teaspoonsful baking powder, 1/4 teaspoonful of salt, 2 teaspoonsful of vinegar, whites of 3 eggs, beaten stiff.

MISS RUTH EARNEST.

WHITE FRUIT CAKE

18 eggs
1 1/2 pounds butter
1 1/2 pounds sugar
1 1/2 pounds flour
3 pounds raisins
1 pound currants
1/2 pound citron
1 spoonful cloves
1 spoonful spice
1 nutmeg
1 spoonful soda
2 spoonsful cream tartar

Cook from 3 to 4 hours.

MRS. E. V. CALDWELL.

ANGEL FOOD CAKE

1 cup egg whites, 3/4 cup flour, 1 1/4 cups sugar, 3/4 teaspoonful cream tartar, 1 teaspoonful vanilla, pinch salt. Sift flour, sugar and salt together 4 times at least. Beat eggs until foamy, add cream tartar and beat until stiff. Add one-half dry ingredients to egg at a time, folding carefully. Add flavor. Bake in moderate oven.

MRS. S. L. CHESTNUTT.

FAMOUS LADY BALTIMORE CAKE

Whites of six eggs, 1 cup of sweet milk, 2 cups of sugar, 4 cups of sifted flour, two-thirds cups of butter, flavoring, 2 teaspoonsful of baking powder. Stir the butter and sugar to a cream; then add the milk and flavoring, part of the flour, the beaten whites of eggs, then the rest of the flour. Bake in layers.

Filling: 3 cups of sugar, whites of three eggs, one cup of nut meats, one cup of chopped figs and one cup of chopped raisins. Dissolve the granulated sugar in a cup of the boiling water, let it cook until it spins a thread when dropped from a spoon. Whip the whites of eggs very stiff; then pour the sugar over them, beating constantly. Add the nut meats, figs and raisins and spread between the layers.

MRS. GORDON WORLEY.

SPACE PAID FOR BY

DR. J. H. DRAKE

ONE TWO THREE FOUR CAKE

1 cupful butter
2 cupsful sugar
3 cupsful flour
4 eggs
1/4 teaspoonful vanilla
Flavor

Mix sugar, flour and eggs in pan. Beat until creamy. Add melted butter. Sift flour and stir into mixture until thick. Add vanilla. Bake.

MRS. HUNTER H. JOHNSON.

9-EGG CAKE

9 eggs
3 cups sugar
2 teaspoonsful baking powder
3/4 pound butter
5 cups flour
1 cup milk

Cream butter and sugar, separate eggs and add well beaten yolks; then flour into which has been sifted baking powder and milk, alternately; lastly, the stiffly beaten whites. Beat well and pour into well buttered cake pan and let cook for 2 hours in moderate oven. I find there are few people who know this from real pound cake. If you desire you may bake in 6 layers and use any filling you desire.

MRS. F. P. WHATLEY.

WHITE LAYER CAKE

3 cups of flour
1 1/2 cups of sugar
2/3 cup of cold water
6 egg whites
4 teaspoonsful of baking powder
1 teaspoonful vanilla or lemon

Have butter soft, cream, add sugar, and continue to cream until light and fluffy. Add whites of eggs, unbeaten. Mix well. Add water and flour in two portions, and beat until smooth and free of lumps. Sift in the baking powder, stir quickly, cook in layers, and put together with any desired filling.

MISS LUELLA NEIGHBORS.

PECAN CAKE

1 cup butter
2 cups sugar
1 cup sweet milk
2 level teaspoonsful Royal baking powder
4 sups flour
4 eggs, separated

Cream butter and sugar, add well beaten yolks of eggs, add flour and milk alternately with baking powder sifted into flour; last, fold in the stiffly beaten whites of eggs. Bake in layers.

Divinity Filling: 2 cups sugar, 1/2 cup water, 2 tablespoonsful Karo syrup. Cook until it will form a soft ball in cold water. Have whites of 2 eggs beaten stiffly and pour over them slowly, the hot syrup, beating all the while, and continue beating until cool enough to spread. Add 1 cup (or more) of finely cut pecan meats and spread between layers.

MRS. J. A. KERNODLE.

Let us repair your shoes by the Good-year Welt System. We repair them while you wait.

D. E. MITCHELL

WE APPRECIATE YOUR BUSINESS

SHOP IN REAR OF BARBER SHOP AUBURN, ALABAMA

COCOANUT CAKE

3 cups flour
2 cups sugar
1 cup butter
4 eggs
1 teaspoonful vanilla flavoring
3 teaspoonsful bakng powder
1 cup milk

Method: Cream butter and sugar. Beat in yolks. Sift flour and baking powder together and add alternately with milk to first mixture. Beat well and add flavoring and well beaten whites. Bake in moderate oven in shallow tins.

Mrs. E. W. Holmes.

JELLY ROLL

3 eggs beaten separately
1 cup sugar
1 1/2 cups pastry flour
2 level teaspoonsful baking powder
1/2 cup warm water
Flavor

Sift flour once; then measure. Add baking powder and sift three times. Beat whites stiff, fold in sugar. Fold in beaten yolks; then water; then flavor lightly. Bake in long tin in hot oven. When done spread quickly with jelly and roll carefully in napkin. Mrs. McLain.

JAPANESE FRUIT CAKE

5 eggs
2 cups sugar
1 heaping teaspoonful baking powder
1 cup butter
1 cup sweet milk
3 1/2 cups flour

Take one-third of batter and put in 2 1/2 pounds raisins; spice to taste—cloves, all-spice, cinnamon. Bake slowly. Divide balance of batter in two layers and bake slowly.

Filling:
Juice and grated rind of 2 lemons
1 grated cocoanut (fresh—better than shredded)
2 cups sugar
2 heaping tablespoonsful flour
1 cup water

Cook till thick, and spread between layers. Ice with white icing.

Sara Tidmore.

PORK FRUIT CAKE

1 1/2 pound fresh fat pork, ground
3 pounds sugar
6 eggs
1 pint boiling water
1 teaspoonful soda
1 teaspoonful salt
2 teaspoonsful cinnamon
2 teaspoonsful cloves
2 teaspoonsful all-spice
2 teaspoonsful nutmeg
1 cup chopped nutmeats
2 pounds raisins
5 cups flour

Mix same as any other fruit cake and bake slowly for three hours. Good to eat just as soon as baked.

Mrs. J. P. Creel.

Paul A. King, Jr.
WE APPRECIATE YOUR TRADE
PHONE 24 AUBURN, ALA.

LEMON CHEESE CAKE FILLING

1 1/2 cups sugar
Juice of 2 lemons
Grated rind of 1 lemon
1/2 cup water
1 egg
1 tablespoonful butter
1 tablespoonful flour

Cook until it thickens, stirring constantly. Cool before spreading.

Mrs. J. T. Williamson.

RELIABLE WHITE CAKE

Whites of eight eggs, two cups of sugar, three cups of flour, one cup of butter, and one cup of milk. Add two teaspoonsful of Royal baking powder and flavor to taste. Cream butter and sugar. Add milk; then flour (after sifting at least twice, mix in the baking powder). Lastly, add the beaten whites and flavoring.

Mrs. M. E. Armstrong.

ANGEL FOOD CAKE

13 egg whites
1 1/2 cup sugar (sifted 3 times)
1 teaspoonful cream tartar (sifted 3 times)
1 cup flour (sifted 3 times)

Beat whites stiff; when about half beaten, add cream tartar. Then add the sugar slowly and then the flour. Bake slowly 45 minutes in a lightly greased pan. When done let sit until cake leaves pan.

Mrs. J. M. Robinson.

DEVIL FOOD CAKE

3 eggs, 1/2 cup of butter, 2 cups of sugar, 1/2 cup of buttermilk, 1/2 teaspoonful of soda, 1/2 cup of water, 3 cups of flour, 1/2 cake of chocolate. Put the layers together with marshmallow filling.

Mrs. Cora Hardy.

ICING

2 cups sugar
1 cup water
Cocoanut, freshly grated
2 egg whites

Boil sugar and water together until it will thread when dropped from the tip of spoon. Pour syrup gradually on beaten whites, beating mixture constantly, and continue beating until the right consistency to spread. Then spread with cocoanut between the layers.

Mrs. E. W. Holmes.

WHITE CARAMEL FILLING

Boil three cups granulated sugar in one and one-half cups of water till it will thread from spoon. Beat whites of two eggs (well). Pour syrup into egg slowly. When almost cold, stir in one teaspoonful, butter which has been creamed, one teaspoonful of extract (flavor desired).

Mrs. M. H. Spratlan.

The Association Print Shop
DOES HIGH GRADE JOB PRINTING
AUBURN, ALABAMA

FRUIT CAKE

1 pound sugar
2 pounds raisins
1 pound currants
1 pound citron
1 pound flour
1 pound butter
1 nutmeg
1 dozen eggs
1 teaspoonful cloves
1 teaspoonful spice
2 teaspoonsful cinnamon
1 half glass brandy
1 teaspoonful baking powder

Mrs. Hull Cullars.

CHOCOLATE FILLING

1/2 cup chocolate
2 cups sugar
1/2 cup sweet milk
1/2 cup butter
1 tablespoonful vinegar
1 teaspoonful vanilla

Stir well together before putting on stove. Boil until it thickens. Let cool enough to put between layers.

Mrs. L. B. Moon.

UNCOOKED CHOCOLATE FILLING

1 pound confectionary sugar
1 cup butter
1 teaspoonful vanilla
3 tablespoonsful chocolate
3 tablespoonsful cold coffee

Cream sugar and butter; add chocolate, coffee and vanilla. It is then ready to fill cake. Best in winter. If used in summer, should be placed on ice to harden.

Mrs. F. P. Whatley.

MOCCA FILLING

1 cup butter
3 cups confectioner's sugar
3 teaspoonsful cocoa
2 teaspoonsful coffee
1 cup pecans
1 teaspoonful vanila

Cream butter and sugar. Work in cocoa; then add other ingredients.

Mrs. W. D. Barton.

MOCHA FILLING FOR CHOCOLATE CAKE

1 pound pulverized sugar
1/4 pound butter
5 tablespoonsful coffee (cold)
1 teaspoonful vanilla

Cream butter and sugar well. Add other ingredients and beat until light. Ground peanuts to be sprinkled over top.

Mrs. S. J. T. Price.

SOFT NUT FILLING FOR CAKE

2 cups of milk, 1 cup of sugar, butter size of walnut, 3 tablespoonsful of corn starch. Let it boil until very thick. Take off fire. Flavor with vanilla; add 1 quart of pecans run thru a chopper. Pecan meats.

Mrs. E. V. Caldwell.

J. T. Hudson
Dealer in
STAPLE and FANCY GROCERIES and FEED STUFF
PHONE 94 AUBURN, ALA.

CARAMEL ICING

Cook together 1 1/2 cups sugar and 1/2 cup milk. 1/2 cup of sugar is to be put into sauce pan and melted; then added to fresh mixture. Boil all until a soft ball is formed when dropped in cold water. Take off and add two teaspoonsful of butter and one teaspoonful of vanilla. Beat to a creamy consistency and put on cake. MRS. G. N. MITCHAM.

CARAMEL FOR CAKE

1/2 cup sugar melted and poured into 1 1/2 cups sugar and 1/2 cup milk brought to boil. Beat and when slightly cooled add butter the size of walnut and half teaspoonful vanilla. This cooked longer than for icing makes a delightful candy.

MRS. E. F. CAUTHEN.

CHOCOLATE CAKE

Place on stove boil until smooth 1/2 cup sugar, 1/2 cup cocoa, 1/2 cup water.

2 eggs, 3 tablespoonsful butter, 1 cup sugar, 2 cups sour milk, 1 teaspoonful soda, 1 teaspoonful vanilla, spices if desired, enough flour to make stiff batter.

Cream butter and sugar, add eggs, well beaten, chocolate syrup previously made, milk with soda dissolved, flour and vanilla, or any flavoring desired. Made either in a loaf or layer cake. Thick icing most desired for either layer or loaf.

MRS. J. P. BELL.

The Farmers Alliance Co.

OPELIKA, ALA.

is prepared to supply you with any any and all kinds of home and farm supplies, at a price that is guaranteed to be the best, QUALITY CONSIDERED.

Chattanooga Plow Repairs, Specialty

WHITE MOUNTAIN CAKE

1 cup butter
3 cups sugar
12 eggs, (whites) beaten stiff
1 cup milk
5 cups flour, sifted twice
3 teaspoonsful baking powder

Cream butter and sugar; add milk and flour. Fold in whites; last, baking powder with flour. Flour with teaspoonful water. Flavor icing with almond. Mrs. O. D. Smith by

MRS. THACH.

IRISH POTATO CAKE

3/4 cup of butter
2 cups of sugar
2 cups of flour
1/2 cup of sweet milk
4 eggs
1 nutmeg
1 cup of mashed potatoes (hot)
2 teaspoonsful of baking powder
1 cup of chocolate or cocoa
1 cup of English walnuts, chopped
1 teaspoonful of cloves
1 teaspoonful of cinnamon

Cream butter, sugar, yolks of eggs; then slowly add milk; then mashed potatoes, spice and chocolate. Sift baking powder in flour. Stir into the batter; then the beaten whites of eggs; nuts last. Bake in two long loafs, and put together with caramel filling.

MRS. B. H. SMITH.

LADY BALTIMORE CAKE

1 cup butter, 2 cups granulated sugar, 3 1/2 cups sifted flour, 1 cup milk, whites of 6 eggs, 2 level teaspoonsful baking powder. Mix in usual order, folding in whites last. Do not beat cake after flour is added.

Frosting: 3 cups granulated sugar, 1 cup boiling water, whites of three eggs beaten stiff. Cook sugar and water till syrup spins a thread two inches long; pour in thin stream on whites. This cake makes three layers—ice first layer and add one cup chopped raisins; on next cup chopped nut meats; on top put cup of crystallized cherries, or the top and sides of cake may be covered with chopped nuts and cherries used for a layer, or all the fruit may be mixed together in the icing.

MRS. C. C. THACH.

JAPANESE CAKE FILLING

1 grated cocoanut
2 lemons (grated rind)
2 cups of sugar

Cook until thick enough. Add 1 tablespoonful of flour while cooking.

MRS. MCLEOD.

Avery's Pressing Shop

PHONE 196 AUBURN, ALA.

Cookies and Doughnuts

CHOCOLATE COOKIES

1/2 cup of butter
1 cup of sugar
1 egg
1/4 teaspoonful salt
2 squares chocolate
2 1/2 scant cups flour
2 teaspoonsful baking powder
1/4 cup milk

Mix in usual way, adding melted chocolate just before adding flavor. Roll thin, shape with small cutter and bake.

Mrs. Cameron.

DOUGHNUTS

1 egg
1 cup sugar
1 tablespoonful nutmeg
1 quart of flour
1/2 cup sweet milk
1/2 teaspoonful salt
2 teaspoonsful baking powder

Beat eggs and sugar until light; sift flour and baking powder together. Add salt and nutmeg and milk to eggs; add enough flour to make stiff dough; roll and let stand a few minutes. Fry in deep fat, drain on brown paper and sprinkle with sugar.

Miss Ruth Earnest.

SOUR CREAM COOKIES

1 cup of sour cream, 2 eggs, 2 cups of sugar, 2 teaspoonsful soda, 2/3 cup shortening, flour to roll out, flavoring.

Mrs. W. A. Gardner.

The Big Store With the Little Price

HAGEDORN'S

Dry Goods, Ladies' Ready-to-Wear, Shoes

Hagedorn's For Fair Dealing

OPELIKA, ALA.

OAT FLAKE MACAROONS

Break one egg in a bowl. Stir into it 1 cup sugar, 1 tablespoonful shortening, 1 teaspoonful vanilla flavoring, 1/2 cup flour, 1 teaspoonful baking powder and one cup oat flake. This makes a very stiff dough which can be molded between the palms into little balls about an inch in diameter. Place these balls on a slightly greased tin at least four inches apart. Cook in a slow oven until well browned.

MISS KATE WILLIAMS.

RUSSIAN ROCKS

3 eggs, 1 cup butter, 2 generous cups brown sugar, 3 cups flour, 1 teaspoonful soda dissolved in 1 tablespoonful warm water, 2 heaping teaspoonsful cinnamon, 1 pound seeded raisins (not seedless), 1/2 pound English walnut meats. Flour nuts and raisins, sift cinnamon with the flour. Beat yolks and whites together. Cream sugar and butter. Mix with the beaten eggs and when well mixed add nuts and raisins. Add soda and flour. The dough is very stiff and hard to stir. When well mixed put a teaspoonful in dabs in a baking pan and cook by a slow fire. Have them far enough apart not to touch when they get warm and begin to cook.

MRS. A. ST. C. DUNSTAN.

CHOCOLATE COOKIES

1 cup shortening, 3 eggs, 2 cups of flour, 1 teaspoonful baking powder, 2 cups sugar, 3 ounces chocolate, 1/4 teaspoonful salt, 1 cup nut meats, 1 teaspoonful vanilla.

Cream the shortening, add the sugar and eggs, and beat for a few minutes. Add chocolate, melted, the flour, salt, and baking powder, sifted together, the nut meats, and vanilla. When thoroughly blended, roll thin and cut with cooky cutter. Place well apart on greased pan and bake in moderate oven till done.

MISS MARY COX.

OATMEAL COOKIES

1 cup brown sugar
3/4 cup shortening (equal parts butter and lard)
2 eggs well beaten
1/2 teaspoonful vanilla
Dissolve 1/2 teaspoonful soda in 1/2 cup hot water
2 cups flour (or enough to stiffen)
2 cups oatmeal
1/2 pack seeded raisins
Scant 1/2 teaspoonful salt

Drop in pans and bake.

MRS. J. M. ROBINSON.

MONTEITH

BILLIARDS **LUNCH**

AUBURN, ALABAMA

NUT COOKIES

Yolks of 2 eggs
1 cup brown sugar
1 cup chopped nut meats
Whites of 2 eggs
6 tablespoonsful flour
Few grains salt

Beat yolks of eggs until thick and lemon-colored; add sugar gradually, nut meats, whites of eggs, beaten stiff, and flour mixed with salt. Drop from tip of spoon on buttered sheet, spread, and bake in a moderate oven.

Mrs. M. J. Funchess.

GERMAN HARD TACK

1 cup sugar
3 eggs
1 package of dates
1 teaspoonful baking powder
1 cup nuts
1 cup flour
1 teaspoonful vanilla

Beat eggs separately, mix sugar with yolks. Add remaining ingredients and fold in whites. Spread thinly on a greased tin and bake. Cut in squares. Mrs. W. D. Barton.

ODDITIES

These are delicious with chocolate.

1/2 cup butter and 1/2 cup sugar, creamed, 1 cup currants or seedless raisins, 1/2 cup nuts, 1/2 teaspoonful mixed spices, 1 beaten egg, 1 cup of flour sifted with 1/2 teaspoonful baking powder.

Directions: Roll out pie crust and cut circles 3 inches in diameter. Put teaspoonful of cake dough in center and gather up the pie crust around it. Bake in quick oven. Makes 50.

Mrs. E. R. Miller.

MACAROONS

Whites of 2 eggs beaten light
1 cup sugar
1 teaspoonful vanilla extract
1 cup post toasties
1 cup dry cocoanut

Add sugar gradually to egg whites; then add mashed toasties, cocoanut and vanilla. Drop in pan, bake in hot oven to a light brown. Mrs. S. J. T. Price.

PEANUT COOKIES

1/8 cup butter
1/2 cup sugar
1/4 teaspoonful salt
1 cup flour
1 1/2 teaspoonsful baking powder
1/2 teaspoonful vanilla
1 egg
3/4 cup peanuts, powdered
2 tablespoonsful milk

Cream butter; add sugar and well beaten egg. Stir in milk and vanilla and add this to dry ingredients that have been well sifted together. Stir in peanuts last of all, and drop by spoonsful on a buttered pan. Mrs. Copeland.

W. D. Gibson
MEN'S WEAR
HEADQUARTERS FOR BUSTER BROWN HOSE
PHONE 190 AUBURN, ALA.

NEW ENGLAND DOUGHNUTS

1 cup sugar
1/2 cup milk
Flour to roll
1/2 teaspoonful salt
1 salt-spoonful cinnamon
2 teaspoonsful melted snow-drift
2 eggs, well beaten, mixed with sugar
2 teaspoonsful baking powder (Royal)

Add milk after mixing with flour. Have kettle 3/4 full lard hot enough to burn bread in 1/2 a minute.

MRS. HULL CULLARS.

FILLED DATE COOKIES

3 cups rolled oats, 3 cups flour, 1 1/4 cups brown sugar, 1 cup of lard or drippings, 1 teaspoonful soda in 1/2 cup sour milk, flour enough to make stiff dough, pinch salt. Roll out thin and cut in small round cakes like cookies and bake in quick oven. Then stone 1/2 pound dates and boil in 1/2 cup water and 1 cup sugar. Spread between cookies and bake.

MRS. CALHOUN.

HOT WATER GINGER BREAD

5/8 cup boiling water
1 cup molasses
2 1/2 level cups flour
1/2 level teaspoonful salt
1/4 level teaspoonsful soda
1 1/2 level teaspoonsful ginger
5 level teaspoonsful baking powder
1 tablespoonful melted shortening

Add the water to the molasses. Sift together flour, ginger, baking powder, soda and salt. Combine the two mixtures. Add shortening and beat vigorously.

MRS. F. D. L. TAYLOR.

GINGER-BREAD

1/2 cup sugar
1 cup shortening
1 cup molasses
2 teaspoonsful soda
3 cups flour
1 egg
1 cup boiling water
1 teaspoonful cinnamon
1 teaspoonful ginger
1 teaspoonful cloves

Bake in moderate oven.

LILLIAN D. GRAY.

COOKIES

3 eggs
1 cup sugar
1/4 pound butter
1 rounding teaspoonful baking powder
Flour enough to make dough stiff enough to manage well

Beat eggs thoroughly; add sugar. Sift a little flour and baking powder together and add to eggs. Melt butter, add and work in well. Then add rest of flour and flavor with vanilla. Roll very thin, cut with biscuit cutter and bake in a slow oven.

MRS. L. A. TERRELL.

Jones Hotel
ALL-AMERICAN PLAN
AUBURN, ALABAMA

GINGER BREAD

One egg, 1/2 cup sugar, 1/2 cup syrup, 1/2 cup sour milk, 1/2 cup shortening, 1 3/4 cups flour, 1 teaspoonful soda, 1 teaspoonful baking powder, 1 teaspoonful cinnamon, 1 teaspoonful ginger. Add 1/2 cup raisins if you like. This makes one dozen muffins. MRS. CARY WRIGHT.

Frozen Desserts

MAPLE MOUSSE

1 pint cream	4 eggs	1 cup maple syrup

Process: Beat yolks very light, add syrup and cook in double boiler about 20 minutes, stirring constantly. Set aside to cool. Add to the cold syrup, stiffly beaten whites and the cream. Pack in mold with ice or freeze. MRS. B. B. ROSS.

MAPLE ICE CREAM

Soak 1/2 package of gelatine in a little cold water, and later dissolve this in a part of the milk to be used, which has previously been heated. While this is still hot, add about 2 cups of sugar. More milk is then added to fill a gallon freezer about three-fourths full. Finish sweetening to taste with maple syrup and freeze. Add pure cream and pecans, if desired.

LEMON MILK SHERBET

One quart milk, two cups sugar, juice of three lemons. Dissolve the sugar in the lemon juice, strain and add to the milk. When partly frozen add the stiffly beaten whites of two eggs and finish freezing. CLEMENCE WHITNEY HULSE.

FROZEN SNOW

1/4 box gelatine, 2 cups sugar, juice of 4 lemons, 1 small grated pineapple. Strain each before mixing. Add 3 pints of boiling water and freeze. Soak gelatine in cold water; then pour the boiling water on sugar, gelatine, etc.

MRS. C. J. YOUNG.

FROZEN CHOCOLATE WITH WHIPPED CREAM

2 squares unsweetened chocolate	1 cup sugar
3 cups rich milk	Few grains salt
1 cup boiling water	

Scald milk. Melt chocolate in small saucepan placed over hot water; add one-half of the sugar, salt, and gradually boiling water. Boil five minutes, add to scalded milk with remaining sugar, cool, freeze, and serve in glasses. Garnish with whipped cream, sweetened and flavored with vanilla.

MRS. M. A. BARNES.

J. W. Wright, Jr.

DRY GOODS AND NOTIONS

AUBURN, ALABAMA

PEPPERMINT ICE CREAM

Soak 1/2 pound of stick peppermint candy in 1 quart of whole milk over night. Add 1/2 pint of cream, which has been whipped, and freeze. This will make 2 quarts of cream.

MRS. F. W. PARKER.

FROZEN DESSERT

1 pint cream	1/2 cup pecans cut fine

1 pound marshmallows cut in small pieces and whipped into whipped cream

1/2 cup maraschino cherries cut fine

Season with wine or vanilla. Pack in freezer and let stand for four hours.

M. L. PETRIE.

GRAPEJUICE SHERBET

For one quart of sherbet use juice of 3 lemons, one cupful of sugar and almost a pint of water, making a strong lemonade. Stir into this one-half pint of grapejuice, properly sweetened. Place in freezer and partially freeze; then remove cover and add beaten white of one egg. Finish freezing, pack and let stand for at least an hour.

MIRIAM BURTON.

LEMON SHERBET

1 box acidulated gelatine	5 cups sugar
1 dozen lemons	4 quarts water

Dissolve gelatine in 1 quart boiling water. Squeeze lemons into 3 quarts of water and strain; add 5 cups of sugar; mix all together and freeze.

MRS. A. C. DUMAS.

ORANGE ICE CREAM

1 cup heavy cream	2 cups orange juice
1 cup thin cream	Sugar

Add cream slowly to orange juice, sweeten to taste, and freeze. Serve with canned strawberries or fresh fruit mashed and sweetened.

PINEAPPLE ICE CREAM

3 pints cream	1 can grated pineapple	1/2 cup sugar

Add pineapple to cream, let stand thirty minutes; strain, add sugar, and freeze.

BANANA ICE CREAM

1 quart cream	1 1/3 tablespoonsful lemon juice	
4 bananas	1 cup sugar	A few grains salt

Remove skins and scrape bananas; then force through a sieve. Add remaining ingredients; then freeze.

MRS. M. A. BARNES.

J. M. Arant
TAXI SERVICE
ALSO SELLS THE BEST POP-CORN IN THE WORLD
PHONE 86 AUBURN, ALA.

DRINK

Chero-Cola

THERE'S NONE SO GOOD

CHERO-COLA PUNCH

This is the talk of the Whole Town Where Used

2 dozen oranges, 1-2 dozen lemons, 1-3 dozen grape fruit, 2 lbs. pineapple, large size bottle cherries, 5c ice, 1 1-2 lbs. sugar. Pour in Chero-Cola when ready to serve.

-DRINK-

BUFFALO ROCK

GINGER ALE

Highest in Quality

Pour Buffalo Rock over Sherbert, it makes a delightful punch

Use Buffalo Rock in making a congealed fruit salad instead of water as the directions call for.

Beverages

COCOA

1 cup milk
Pinch of salt
1 tablespoonful cocoa
1 1/3 tablespoonful sugar

Heat milk to almost boiling point. Mix together sugar and cocoa; add to milk. Do not let boil.

A DELICIOUS FRUIT PUNCH

Put one pint of water and one pound of sugar and the chopped yellow rind of a lemon on to boil. Boil five minutes, strain, and while hot, slice into it two bananas, add one grated pine apple and a quarter of a pound of stoned cherries. Any fruits desired may be added. When ready to serve add the juice of six lemons and a quart of strong tea. Put in your punch bowl a large block of ice and pour over it the above mixture, adding two quarts of appolinaris and ginger ale. Add more sugar if not sweet enough. Serve punch in thin tumblers. Mrs. J. T. Anderson.

FRUIT PUNCH

For twenty people

1/2 dozen oranges
Two small cans pineapple
Two small bottles of cherries
1 dozen lemons
3 pounds sugar

Squeeze lemons, add sugar. Then sliced cherries; then put pineapple, cherries and grape juice in. Stir well; add four quarts water. Let stand about six hours.

Mrs. W. B. Wilson.

FRUIT PUNCH

1 cup water
2 cups sugar
1 cup tea infusion
1 quart apollinaris
2 cups strawberry syrup
Juice 5 lemons
Juice 5 oranges
1 can grated pineapple
1 cup Maraschino cherries

Make syrup by boiling water and sugar ten minutes; add tea, strawberry syrup, lemon juice, orange juice, and pineapple. Let stand thirty minutes, strain, and add ice-water to make one and one-half gallons of liquid. Add cherries and apollinaris. Serve in punch bowl with large piece of ice. This quantity wil serve fifty people. Mrs. M. A. Barnes.

"The Luncheonette"
ALL KINDS OF SANDWICHES
AUBURN, ALABAMA

Marmalades

PEAR MARMALADE

1 peck of pears (about 8 lbs.)
4 1/2 pounds sugar
3 oranges
2 lemons

Peel and core pears; then run through the meat chopper. Inside of three oranges and rind of two; also put through chopper; juice of two lemons. Cook about two hours, stirring constantly.

M. L. Petrie.

CRANBERRY JELLY

1 quart cranberries
1 pint water
1 pint sugar

Boil berries in water 20 minutes, strain, pour juice over sugar, dissolve well and pour into molds to cool.

Mrs. A. C. Dumas.

PLUM JELLY

Use liquid from plums boiled for preserves. Measure one cup of sugar for each cup of liquid. Boil the liquid for a few moments; then add the sugar, stirring until the sugar dissolves. Boil rapidly until it congeals if a few drops are poured on a cool saucer. Pour into molds.

Mrs. J. S. Williams.

PLUM PRESERVES

Cover plums in hot water and let boil till the skins burst. Pour off the liquid to be used in making jelly. Weigh fruit and weigh out equal amount of sugar. Make a syrup of the sugar with half its volume of water. Bring syrup to boil and add plums. Boil slowly till the seed are dark in color. While boiling, stir to prevent scorching.

Mrs. J. S. Williams.

ORANGE MARMALADE

Take one dozen medium-sized, thin-skinned oranges. Remove the rinds from both ends, leaving about 2/3 of the rind. Slice and chop as fine as possible, add 6 quarts of water, and let stand 24 hours. Boil down to 4 quarts and let stand 24 hours. Add grated rind of 4 lemons, juice and pulp, removing seeds. Stir well. To each pound of sugar add 1 pint of juice and boil till it jellies. For best results cook 2 pints at a time.

Miss Julia Persons.

CARROT JELLY

Boil the carrots till tender; peel and mash through a colander. To every pint of this add one pint of sugar, white or brown, and the juice of one lemon. Boil about 20 minutes, or until it jellies.

Miss Julia Persons.

WHEN IN MONTGOMERY
EAT AT
MORRISON'S

GRAPEFRUIT MARMALADE

1 grapefruit
1 lemon
1 orange
5 pounds sugar
3 1/2 quarts water

Directions: Wash, slice thin and discard the seeds. Add water and let it stand 24 hours; then cook until the rinds are tender and let stand 24 hours. Add sugar and cook to 218 degrees F., or until the syrup forms jelly when cold. Pour into clean glasses, cool and cover with paraffin. This will make 14 to 16 glasses of marmalade. Miss Culver.

ORANGE MARMALADE

12 oranges siced as thin as possible, 4 lemons, if oranges are very sweet, otherwise 3, and sliced very thin. Measure and to each pint add 3 pints water. Let it stand over night; then boil or simmer slowly for 3 hours and let stand in granite or aluminum vessel until next morning, when you weigh pound for pint of sugar. Cook until it jellies. You will think it ruined when you see those oranges and lemons floating in that quantity of water, but don't be alarmed; it will turn out fine.

STRAWBERRY PRESERVES

Use equal weights of sugar and fruit. Put a layer of berries in the bottom of preserving kettle and sprinkle over it a layer of sugar. So continue until the fruit and sugar are about four inches deep. Bring slowly to a boil, skim carefully and boil ten minutes from the time it begins to bubble. Now pour upon platter to a depth of about two or three inches and place these in a sunny window in an unused room for three or four days, when the preserve will thicken to a jelly-like consistency. Put the cold preserves into jars or tumblers and seal. The large proportion of sugar present is unfavorable to the growth of bacteria and thus prevents them from spoiling.

Mrs. Hixon.

Relishes

TOMATO SAUCE

This is to be used with meats and is especially good with meat loaf or a roast.

1 pint tomatoes 1 small onion 1 bay leaf Parsley

Mix these ingredients and simmer slowly for 10 minutes. Melt 2 teaspoonsful of butter and add 1 tablespoonful of flour. Mix smooth, mash tomatoes through the colander, add flour and butter with 1/2 teaspoonful of salt and 1/4 teaspoonful pepper. Stir until thick and pour over the meat. Set in oven for a few minutes. Mrs. F. W. Parker.

Homer Wright
DRUG STORE
PHONE 9
AUBURN, ALABAMA

PEPPER RELISH

2 cups vinegar
2 cups sugar
3 onions
1 dozen red peppers
1 dozen green peppers
3 hot peppers

Seed and core peppers and pour boiling water over them. Let stand several minutes, drain and run through food chopper and again pour boiling water over them and drain. Add onions and hot pepper after grinding them through food chopper. Put on vinegar and sugar and one teaspoonful salt and boil and put in peppers and cook 15 or 20 minutes and seal white hot. MRS. J. A. KERNODLE.

CABBAGE RELISH

1 green pepper
1/8 cup vinegar
1/4 cup sugar
Cabbake to make a pint
1/2 teaspoonful salt
1/2 teaspoonful celery seed
1 small onion

MRS. S. L. CHESNUTT.

CELERY RELISH

Ingredients

1 1/2 cups chopped celery
1 teaspoonful salt
4 teaspoonsful powdered sugar
1/2 teaspoonful mustard
1/4 cup vinegar

Mix ingredients in order given. Cover and let stand in a cold place one and one-half hours. Drain off the liquid before serving. When preparing the celery include some of the small tender leaves. MRS. M. A. BARNES.

CORN SALAD PICKLE (Delicious)

18 ears corn cut off cob and put through meat grinder, 2 bunches celery, chopped fine, 4 onions, ground, 2 green and 2 red peppers, chopped fine, 1 large cabbage, ground, 2 pounds brown sugar, 1/2 cup salt, 1/2 cup dry mustard, 2 quarts vinegar, 2 teaspoonsful tumeric. Cook until green peppers turn brown. MRS. FUNCHESS.

INDIA RELISH

Chop one peck of green tomatoes, one medium-sized cabbage, six onions, 4 red peppers, three green ones; all chopped finely. Sprinkle with 1 1/2 cups salt. Let stand over night. Next morning drain off water, boil in three quarts of vinegar for one half hour with eight cups sugar, two tablespoonsful each celery, mustard and corriander seed, one tablespoonful stick cinnamon and whole cloves. Cook all together and seal hot. MRS. HULL CULLARS.

Bob Foster Pressing Shop
GUARANTED WORK
AUBURN, ALABAMA

GREEN TOMATO RELISH

One quart green tomatoes (cut fine), one cup (brown) sugar, one cup vinegar, (a small onion, if wanted) salt, pepper, all-spice and cloves to taste. Boil to jam; stir frequently not to let burn. Can be used on fresh meats. Keep in small jar.

Mrs. M. H. Spratlan.

PEPPER HASH

1 dozen ripe peppers, 1 dozen green peppers, 3 large onions. Cut all fine and cover with boiling water. Drain ten minutes and cover again with boiling water. After 5 minutes drain dry. Add 2 tablespoonsful of salt, spices to taste, also celery seed. 2 cups of sugar and 2 pints of vinegar. Cook ten minutes. Put in glass jars.

Mrs. M. P. Stratford.

CHOW CHOW PICKLE

1 dozen cucumbers
1 dozen large onions
2 dozen sweet green peppers
1/2 package green tomatoes
6 pounds cabbage
Hot pepper to taste
1 ounce temeris
2 ounces celery seed
1 ounce white mustard seed
3 pounds brown sugar
Vinegar

Grind fine all vegetables, sprinkle with salt and let stand over night. In morning add vinegar to cover; add seasonings and sugar. Boil well 40 minutes. Add hot pepper to taste. Seal while hot.

Miss Neva Winston.

Opelika Motor Co.
Opelika, Alabama

Lincoln Ford **Fordson**
THE UNIVERSAL CAR
Cars **Trucks** **Tractors**

PHONE 171

CHILI SAUCE

3 dill pickles, 2 each of green, red and hot peppers, one large onion, 1 cup cauliflower and celery. Grind all together. Boil 1 cup vinegar and 1/2 cup sugar. Pour over the sauce. Flavor with spices if desired. Seal. This could be used for stuffing Bell pepper. ALLIE THOMAS.

CHILI SAUCE

Two dozen skinned tomatoes, six green peppers, six white onions, two tablespoonsful of salt, two tablespoonsful of sugar, two cups of vinegar, two spoonsful of celery seed, red pepper, pinch of ground ginger, spoonful of all-spice. Cook slowly for two hours. OLIVIA ARMSTRONG.

MUSTARD PICKLE

Two quarts cucumbers, two quarts green tomatoes, two quarts small white onions, three green peppers, one large head of cabbage. Chop fine and put into weak brine for twenty-four hours; then scald in same water until tender; drain sauce. Two quarts of vinegar, one cup flour, two cups sugar, six tablespoonsful of mustard, one tablespoonful tumeric. Mix and stir into the other mixture. Cook until thick, stirring all the time. MRS. W. F. BROWN.

CUCUMBER PICKLES

Gather and wash cucumbers and place in stone jar; boil one scant pint of salt and one gallon of water together. Strain and cover cucumbers with it. Drain off this brine for two successive mornings; reboil and pour over cucumbers. The fourth morning drain off brine and pour fresh boiling water over them. When cool pack in glass jars, cover with cold, strong vinegar, add spice to taste and seal. They never mold or get soft. Splendid. MRS. W. F. BROWN.

TOMATO CATSUP

1 gallon of ripe tomatoes, sliced; add one quart of good vinegar, 4 tablespoonsful of salt, 2 tablespoonsful of red pepper, 2 tablespoonsful of black pepper, 1 tablespoonful of ground mustard, 1 cup of brown sugar, 1 teaspoonful of allspice, 1 teaspoonful of mace 1 tablespoonsful of cinnamon, 1/2 teaspoonful of cloves, 2 onions, sliced. Boil gently 4 hours. Rub through sieve. Bottle ready for use as soon as cold.

MRS. EVA BLACKMON.

TOMATO CATSUP

1 peck tomatoes. Scald and peel the tomatoes. 2 big onions. Add onion, cook until soft enough to strain. Strain and add the following ingredients:

1 quart apple vinegar	1 tablespoonful black pepper
1 cup sugar (brown or white)	2 tablespoonsful cinnamon
1 tablespoonful mustard	1 tablespoonful cloves
1 tablespoonful red pepper	2 tablespoonsful salt

Boil all together until catsup is thick.

MRS. R. L. JENKINS.

PEACH SWEET PICKLE

9 pounds of peaches, three pounds of sugar, 1 quart of vinegar. Peel peaches and stick three or four cloves in each one. Let the vinegar simmer, drop in the peaches and boil until they are tender enough to pierce with a straw. Add two or three pieces of mace to vinegar before putting in peaches.

MRS. E. V. CALDWELL.

PEACH PICKLES

For every 9 pounds of fruit take 4 pounds of sugar and 1 pint of apple vinegar. Dissolve the sugar in the vinegar and put to cooking. Stick one clove to each peach. Put enough peaches in the boiling syrup to fill 1 can or jar at a time. As soon as they go to boiling good put them in cans. Let the syrup cook until it thickens some. Fill the cans with it and seal. MRS. B. H. SMITH.

CRANBERRY SAUCE

Wash and pick out over a quart of cranberries; put them in a saucepan with one pint of cold water; cover the saucepan, bring to the boiling point and boil rapidly for five minutes. Press through a colander. Add one pint of sugar, return to the fire, stir until sugar is dissolved, but do not let boil. Turn sauce out to cool. CLEMENCE WHITNEY HULSE.

RAYMOMD HUNT
DRY GOODS CO.

OPELIKA, ALA.

Merchandise that Merits
Confidence

YOUR PATRONAGE APPRECIATED

SWEET WATERMELON RIND PICKLES

7 pounds of melon
5 pounds of sugar
1/2 ounce of cloves
1/2 ounce of cinnamon
1 teaspoonful of alum
1 1/2 cups of salt

Soak rinds in salt water 12 hours or over night if more convenient; then soak in clear water 4 hours, changing water twice. Scald in alum water; then place in kettle and cover with cold water. Boil 1/2 hour; then plunge in cold water twice. Moisten sugar; boil to a thick syrup. Pour over rinds boiling hot. Let stand over night. In morning return all to the kettle, boil until half done. Take out rinds and add spice and vinegar; bring to a boil, pour over rinds. Let stand over night. Next morning bring all to a boiling point. The next two mornings pour off the vinegar, heat it and pour over them and seal. MRS. B. H. SMITH.

Candies

SALTED PARCHED PECANS

1/2 teaspoonful salt
1 teaspoonful butter
2 cups pecan halves

Place all in shallow pan. Put in oven and stir. (as you would to roast peanuts) Cook until roasted. MRS. BASORE.

CHOCOLATE FUDGE

2 cups sugar
4 tablespoonsful cocoa
1 tablespoonful vanilla
1 cup milk
2 tablespoonsful butter

Cook sugar, cocoa, and milk till they reach the soft-ball stage. Remove from fire, add water and flavoring. Beat till creamy; pour into greased pan to harden.

MRS. N. C. CURTIS.

DIVINITY

3 cups sugar
1 cup white Karo
1 cup water
Pinch salt

Put on stove and cook until hard when dropped in cold water. Pour over beaten whites of 2 eggs. Add 2 cups nut meats and vanilla and beat until stiff. MRS. WM. HARDIE.

PEANUT CANDY

3 cups sugar, 1 cup Karo, 1 1/2 cups water, piece of parrafine size of thumb. When this comes to a boil, add 1 quart of shelled raw peanuts. Cook until done. When cooked, take off stove and add 2 level teaspoonsful soda and pour on buttered dish. MRS. WM. HARDIE.

PECAN DIVINITY CANDY

3 cups sugar
1 cup water
1/2 teaspoonsful cream of tartar
2 cups pecan meats cut up but not too finely
3 egg whites
3/4 cup Karo (white) syrup

Method: Boil sugar, Karo and water until it forms a rather stiff ball in cold water. Whip egg whites until very stiff and dry. Sift in cream of tartar and whip in thoroughly. Pour boiling sugar slowly into egg whites, whipping all the time. Continue to whip until mixture begins to stiffen. Add nuts and drop by spoonful on dishes. MRS. J. A. KERNODLE.

DIVINITY CANDY

3 cups sugar	3/4 cup Karo	Whites 3 eggs

1/2 teaspoonful vanilla flavoring

Mix sugar, Karo and about 1/4 cup water and cook until it spins a thread. Pour about 1/3 on well- beaten egg whites, beating constantly. Let rest cook until it makes a hard ball in water and then beat in, adding nuts and flavoring. Beat until it holds its shape and pour in buttered dish and cut in squares or either drop from spoon in well-buttered dish.

MRS. BEN MARTAIN.

FUDGE

2 cups sugar	1 square chocolate
1/3 cup corn syrup	1 teaspoonful vanilla
1/2 cup milk	1 tablespoonful butter

Pinch of salt

Place first four ingredients into a pan and stir until chocolate melts. Then stir occasionally. Boil slowly until it forms a soft ball in cold water. When slightly cool add butter and vanilla. Set aside until almost cool; then heat until creamy. Turn quickly into a buttered dish. Nuts and dates add much to the plain fudge. MRS. FRANCIS W. BURNS.

CARAMEL NUT CANDY

Melt a cupful of sugar. Bring to boiling point two cups of sugar and a small cup of milk and pour in slowly the melted sugar, stirring constantly. Cook to the soft ball stage. Add tablespoonful of butter, one cupful of nut meats. Remove from stove, add vanilla and beat until creamy. Pour into buttered dish and cut before it is stiff.

MOLLIE HOLLIFIELD.

CHOCOLATE CARAMEL CANDY

1 cup sugar	1 cup fresh cream or milk
1 cup white Karo	1/8 pound chocolate nuts

Cook all ingredients except nuts together till it forms a firm ball in cold water, stirring constantly. Add nuts, pour out in buttered pan. When cold cut in squares and wrap in oiled paper. MISS NEVA WINSTON.

MARSHMALLOW LOAF

Beat whites of 4 eggs until stiff. Into them stir a tablespoonful of gelatine dissolved in one-half cupful of hot water. Add 1/2 cupful of cold water and 1 cupful of granulated sugar. Beat well and divide into three equal parts. Flavor each part differently (or with the same flavoring if preferred) and color one part with chocolate, one with the beaten yolks of two eggs (or leave it white) and 1 with pink coloring. Let it stand until you are sure the colors will not run into each other, beating it now and then. Dust a bread pan with powdered sugar, put in the chocolate part and sprinkle with chopped English walnuts and the white part and more nuts, lastly, the pink. After standing a few hours the brick will turn out like ice cream. Serve slice with whipped cream.

MISS LUCILE BURTON.

G. P. EDWARDS

Dealer in

COAL AND WOOD

PUBLIC HAULING

Phone 186

AGENT FOR

CAHABA AND MONTEVALLO

Auburn, Ala.

DATE LOAF CANDY

3 cups sugar	1 package dates
1 cup milk	1 cup nuts
6 candied cherries	

Mix sugar and milk and boil. When milk begins to boil, add dates, stoned, and cherries. Boil till soft ball is formed in water. Add butter size of egg. Set in cold water a while before heating. Beat until it thickens; then add nuts. Put in damp cloth and roll. When cold, slice.

MRS. M. H. PEARSON.

BUY AT BLACH'S

FOR THE BEST BARGAINS

Everything in Men's Furnishings

BIRMINGHAM, ALA.

PEANUT BRITTLE

1 quart raw peanuts	1/2 can or 1 cup Karo syrup
3 cups sugar	Enough water to make moist
Lump of paraffine size of egg or less	

Mix all ingredients except peanuts. When mixture begins to boil add peanuts. Cook until a good brown color. Before taking off beat in 3 teaspoonsful of soda. Pour out on buttered platter. MRS. J. T. WILLIAMSON.

COCOANUT CREAM CANDY

2 cups sugar	1 tablespoonful butter
1 cup milk	1 cup shredded cocoanut

Cook sugar, milk, and butter, and let boil 15 minutes. Remove from stove and let cool; then beat rapidly, adding cocoanut just before pouring into buttered tins.

MRS. J. K. NEWELL.

MARSHMALLOW LOAF

1 envelope Knox gelatine
1/2 cup cold water
Whites of 4 eggs
4 tablespoonsful sugar
1 teaspoonful vanilla
1 small bottle cherries

Soak gelatine in water till dissolved. Beat whites stiff, adding sugar and vanilla. Add gelatine and beat till almost congealed. Pour half of mixture into brick-shaped pan rubbed lightly with olive oil. Add cherries. Color other half of mixture pink, add nuts to it and pour on top of white layer. Set on ice. When ready to serve turn out of pan. Serve in slices with whipped cream. Mrs. Gordon Worley.

DATE LOAF

4 cups sugar
Package of dates
2 cups sweet milk
1 cup pecan meats

Cook milk and sugar until it drops in soft ball when tested in cold water. Beat in dates and pecans until creamy. Pour on wet towel and roll. When cold, cut. Mrs. W. W. Hill.

PULL CANDY

6 cups sugar
1/2 cup vinegar
1 cup water

Cook until spins a thread. Do not stir after water and sugar have dissolved. Flavor while pulling.

Mrs. W. W. Hill.

When in Opelika, visit our Drug Store and Soda Fount

Ask to hear the latest music on the New Edison.

J. K. HAYNIE
Class '01

OPELIKA, ALA.

CARAMEL NUT CANDY

3 cups sugar, 1 cup milk, 1 1/2 cups pecan meats, 1 tablespoonful butter. Add milk to 2 cups of sugar and boil. Brown remaining sugar in pan, stirring constantly. When thoroughly melted, add slowly to boiling milk and sugar, stirring well. When mixture forms soft ball when dropped in cold water, remove from fire and beat until it begins to thicken. Add butter, 1 teaspoonful salt and nuts. Pour into buttered platter and cut into squares while soft. Mrs. Gordon Worley.

HOME-MADE MARSHMALLOWS

Two tablespoonsful of granulated gelatine thoroughly dissolved in six tablespoonsful of cold water, two cupfuls of granulated sugar, one cupful of boiling water. Boil until it forms a stiff ball in water. Pour over gelatine and beat hard for at least twenty minutes. Add one teaspoonful of flavoring and pour into a buttered pan which has been dredged with corn starch. Cut in squares and roll in powdered sugar.

Mrs. Copeland.

CHOCOLATE CREAM CANDY

1 pound of confectioner's sugar, white of one egg, one rounding teasponful of butter. Cream butter and some sugar with a few drops of flavoring. Add to that the white of one egg well mixed with a tablespoonful of water;then mix in the rest of the pound of sugar. Knead this well and roll out in balls. Set in a cool place to harden.

Grate half block of bitter chocolate, put in cup and set in boiling water. When chocolate has melted, drop in the candy-balls and take them out with fork. Put them on oiled paper to harden. Mrs. Julia Watt.

NOUGAT

2 cups granulated sugar
1/2 pound English walnuts
1 egg white
1 cup warm water
1/2 cup glucose, (Karo) clear

Cook sugar, glucose and water to the soft ball stage. Pour 1/3 of this upon the stiffly beaten white. Cook the rest of the syrup to the hard ball stage and add to the first mixture. Beat until cool and stiff and add walnuts, and if desired, cherries.

Mrs. F. E. Guyton.

MARSHMALLOWS

2 cups sugar
White 1 egg
2 tablespoonsful Knox gelatine dissolved in 6 tablespoonsful cold water
1 teaspoonful vanilla
Powdered sugar for rolling

Boil syrup until it threads. Stir into this the softened gelatine and beat until entirely dissolved. Remove from flame. Cool and stir into the stiffly beaten white of egg. Beat the mixture until cool and stiff. Add vanilla and pour into a pan dusted with powdered sugar. Marshmallows dry quickly and should be kept in an air tight receptacle.

Mrs. F. E. Guyton.

DIVINITY FUDGE

2 1/2 cups sugar	1/2 cup water
1/2 cup Karo corn syrup	1 cup nuts
Whites of 2 eggs	

Mix sugar, syrup and water. Boil until when dropped in cold water it will form firm ball. Beat eggs stiff. Pour half boiling mixture over eggs, beating all the time. Boil the remaining half, beating all the time. Boil the remaining half until when dropped in cold water it will form hard ball; then pour slowly into first half, beating constantly. Add nuts and vanilla. Pour into buttered pan and cut in ssuares.

Mrs. C. L. Boyd.

FUDGE

1 tablespoonful butter	2 ounces (squares) chocolate
2 cupfuls sugar	1/8 teaspoonful of tartar
1/2 cupful milk	Few grains salt
1/2 teaspoonful vanilla	

Combine the sugar, the chocolate cut in small pieces, the butter, salt, cream of tartar, and milk in a sauce pan, and stir over heat until sugar is dissolved. Boil until a little of the mixture tried in water forms a soft ball. Cool, add vanilla and beat till creamy. Pour in buttered pan. Cut when cold.

Mrs. Hunter H. Johnson.

PENUCHI CANDY

3 cups sugar	1/2 cup Karo (white) syrup
1 cup milk	2 tablespoonsful butter
1 cup pecans	1/2 teaspoonful vanilla flavoring

Method: Mix sugar, syrup, butter and milk together. Cook until when tested forms a soft ball in a cup of cold water. When done add pecans and flavoring, beating until creamy. Pour out in a buttered plate and cut in squares.

Mrs. E. W. Holmes.

Sandwiches

PEANUT SANDWICHES

Shell and skin freshly roasted peanuts and roll them to fine crumbs with a rolling-pin on a bread board. Salt to taste, and mix with enough fresh cream cheese to make a paste that can be easily spread. Use thin slices of unbuttered bread, and keep the sandwiches in a cool, damp place until wanted.

Mrs. Grover Jones.

GINGER SANDWICH

Crystallized or preserved ginger (use some of the syrup with the latter, and add some fruit juice to the former, if this is used, to make it spread easily) minced fine and spread on thin slices of buttered bread. Cut any desired shape.

Mrs. Toomer.

ANOTHER CHEESE SANDWICH

This is made by spreading some "piquant" cheese on thin slices of bread as for any other sandwich and then toasted. Cut in triangles and serve hot. Mrs. Toomer.

OTHER FILLING FOR SANDWICHES

1. Raisins, preserved figs and nuts chopped fine, or put through food chopper.

2. Swiss cheese and nuts used with rye bread.

3. Dates, crystallized ginger, chopped fine. (or cut with scissors after spreading little butter on dates to make them cozy.)

4. Green olives cut from the pit and put between buttered bread on which mayonnaise has been spread.

MRS. S. L. TOOMER.

DELICIOUS SANDWICH

1 cup of walnut meats (black walnut), 2 cups of seeded raisins, 1 banana (peeled). Put all through food chopper. Spread thin slices of bread lightly with butter; then the mixture. MISS MARY COX.

CELERY AND EGG SANDWICHES

Chop several clean stalks of celery very fine. Hard boil five or more eggs, peel and run through food chopper. Mix well with enough salad dressing to make paste. Spread between thin slices of buttered or plain light bread.

MRS. M. B. HENDRICK.

BACON AND EGG SANDWICH

6 slices bacon, 3 hard-boiled eggs. Fry bacon crisp and mince; grate eggs. Add celery if desired. Mix with mayonnaise and spread. MRS. FULLAN.

MINCE MEAT SANDWICH

2 cups finely chopped left-over meats, 1 1/2 teaspoonful salt, 1/2 cup salad dressing, dash cayenne pepper, dash celery salt. Season to taste. MRS. CALHOUN.

EGG SANDWICH

2 cups chopped celery, 1 cup mayonnaise, 4 hard-boiled eggs, celery and eggs chopped. Add mayonnaise and salt if needed. Spread on buttered bread. MRS. CALHOUN.

Invalid Cookery

BARLEY GRUEL

1 tablespoonful barley flour
2 cups hot milk
Salt

Scald the milk. Mix the barley flour with a little cold milk and stir it into the scalded milk. Cook in a double boiler 1 1/2 hours. Strain it and season it with salt. MRS. SAIDLA.

SOFT CUSTARD

2 cups scalded milk
2 eggs
4 tablespoonsful sugar
Salt
Vanilla

Beat the eggs slightly, beating in the sugar and salt. Add the hot milk slowly, stirring the mixture all the while. Cook in a double boiler, stirring it constantly for about 10 minutes. Strain it and add the vanilla while hot. Serve it cold.

Mrs. Saidla.

LEMON ALBUMEN

White of one egg
2 tablespoonsful sugar
2/3 cup of water
1 1/2 tablespoonsful lemon juice

Add the slightly beaten white of egg to the lemon juice and sugar. Mix together and then add the water. Serve ice cold. It tastes just like lemon-ade and is much more nourishing.

Mrs. Saidla.

BEEF TEA

1 pound beef
2 cups cold water
Salt

Chop the meat fine and put it and the water into a quart glass can. Cover the can and put it in a kettle of cold water. Heat the kettle slowly and then keep just below the boiling point for two hours. Strain and salt the tea and serve it hot.

CAPE COUNTY ROLLER MILLS
HIGHEST PATENT
STRICTLY HUNGARIAN PROCESS
Gold Leaf
MANUFACTURED BY
CAPE COUNTY MILLING CO
COPYRIGHTED
JACKSON, MO.
HIGHEST PATENT GOLD LEAF

Sold by

OPELIKA MERCANTILE CO.

OPELIKA, ALA.

Wholesale and Retail Groceries, Fertilizers, Buggies, Wagons, Silos, Farm Implements and Machinery.

Complete line Incubators, Brooders and Poultry Supplies.

Grocery Phone 116

Implement & Office Phone 195

THE POST PUBLISHING CO.

WALLACE B. SALTER, Proprietor

Commercial and Book Printers

Telephone 75 OPELIKA, ALA.

INDEX

PAGE

Cocktails 4
Soups 5
Fish 7
Meats 9
Eggs 20
Cheese Dishes 21
Vegetables 23
Salads and Salad Dressings 29
Breads 35
Pies 47
Puddings, Pudding Sauces and Other Desserts 53
Cakes and Cake Fillings 64
Cookies and Doughnuts 76
Frozen Desserts 80
Beverages 83
Marmalades and Preserves 84
Relishes 85
Candies 90
Sandwiches 96
Invalid Cookery 97

Simmons & Moore
THE HOME OF RELIABLE JEWELRY
OPELIKA, ALABAMA